



Rosemary Chicken with Tomato & Shiraz

By @jacquisfoodfetish

1 tablespoon olive oil	4 anchovy fillets
8 chicken thigh cutlets, skin on	400g can chopped tomatoes
2.5 tablespoons rosemary leaves, finely chopped	½ glass Gomersal Premium Shiraz
4 cloves garlic, finely chopped	1.5 tablespoons capers
2 bacon rashers, chopped	Sea salt, to taste

1. Season chicken pieces with sea salt.
2. Heat olive oil in a pan and brown the chicken on both sides.
3. Sprinkle half the rosemary into the pan.
4. Remove chicken and set aside.
5. In the same pan, cook onion, on medium heat, for approximately 2 minutes.
6. Add garlic, bacon, anchovies and the remaining rosemary.
7. Cook until the bacon has browned and anchovies have broken down.
8. Add tomatoes, **Gomersal Premium Shiraz** and capers, then bring to a boil.
9. Return chicken to the pan, cover and cook until chicken is cooked (approx. 20 minutes).

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