CHICKEN SOFRITO

Sephardic dish - A chicken and potatoes roast.

INGREDIENTS

- 6 chicken thighs
- 6 medium potatoes
- Salt
- Cooking oil
- 1 tsp. of Baharat (or can use Garam Masala)
- 1/2 tsp. of white pepper

PREPARATION

- Peel and wash the potatoes.
- Slice to 1/4 inch slices. Put in a towel to soak all extra liquid from the potatoes.
- Clean the chicken.

LET'S COOK!

- Fill a small deep pot halfway with oil and heat on high heat (to check if hot enough - put a toothpick in the oil. If there are bubbles around it - it's hot enough).
- Add a pinch of salt and fry potatoes in the oil until they are golden brown. When fried enough take out and put on paper towels to soak the oil.
- Spread a little bit of salt on the fried potatoes. Put aside.
- Using a wide pot, put three tablespoons of oil in (you can use some from the oil you fried the potatoes in) and heat up.
- Put the chicken in the pot and fry for about 4 minutes until it is slightly brown. Flip over and fry more (it is important to make sure all chicken parts cook evenly in the pot).
- Sprinkle the white pepper and Baharat (or Garam Masala) over the chicken.
- Cover the chicken with water and mix the spices.
- Cover the pot until the water boils, then turn the heat down to medium.
- Cook for 45 minutes with the cover on.
- Add the fried potatoes and cover.
- Let it cook for 3-4 hours, making sure there's always a little bit of liquid in the pot.

BETE'AVON (BON APETIT)!