



**MORGENSTER**

FOUNDED 1711



WINE AND OLIVE ESTATE

## ***CHICKEN VINE VERA IN OLIVE SAUCE***

*RECIPE 49/98*

### **What you will need:**

4 chicken quarters

Diced onion

2 potatoes cubed

Clove of garlic

200ml chicken stock

200ml milk

1 tbsp brown sugar

125ml dry white wine

Two teaspoons finely chopped sage

### **Sauce**

50g washed and shredded spinach

Tsbsp green olive paste

1 clove crushed garlic

Small onion diced

150ml chicken stock

**FLOS  
OLEI  
2014**

**MORGENSTER**  
EXTRA VIRGIN OLIVE OIL  
**AWARDED 98%**  
**1 OF 11 WORLDWIDE**





### **How to prepare:**

Sauté garlic and onion

Brown chicken pieces then add to garlic

Add chicken stock and milk

Add the diced potatoes

Add the wine, sugar, sage

Simmer until chicken is done

Add the cream and stir it in

Ready to serve on a bed of rice

### **Sauce**

Sauté spinach, garlic and onion

Add the stock and then paste

Cook until tender, then turn off heat and add in yoghurt.

Cool slightly and place into blender

Top green salad with sauce

Recipe supplied by Keelyn Gibbons.