

Chicken with Artichokes and Egg Lemon Sauce (Kota Me Aginares Kai Avgolemono)

Serves 2

1 Tbsp. olive oil
2 pieces bone-in chicken (thighs, leg quarters, etc. I skin them because to me, skin is worthless if it's not crispy from roasting!)
1 small onion, diced
1 clove garlic, minced
1.5 cups chicken broth
Dill, to taste
1 cup artichoke hearts
1 egg
1 lemon, juiced
a little cornstarch
salt and pepper

Heat a pan over medium heat and add the olive oil. Sprinkle the chicken with salt and pepper and then brown in the hot oil. Remove the chicken, and add the diced onions to the pan, cooking until translucent. Stir in the garlic until fragrant. Add the chicken broth, being sure to scrape up all the browned bits as you deglaze, and bring to a boil. Add the dill, chicken, and salt and pepper to taste. Cover and simmer over low heat for 15 minutes.

Add the artichoke hearts and continue to cook, this time uncovered, for about 10 minutes or until the chicken is cooked through and the artichokes are tender. Season to taste if necessary.

In a large bowl, whisk together the egg, lemon juice and a little cornstarch. Slowly add a couple ladles full of the broth from the pan (I find it easier to plate the chicken first, so you don't have to maneuver around that) to the egg-lemon mixture, whisking constantly so your eggs don't scramble. Then, slowly add that mixture back into the pan, again whisking constantly. Stir until thickened. Pour the avgolemono sauce over the chicken and artichokes (and rice!)

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