

## Kota Kokinisti me Patates

1-2 Tbsp. olive oil  
1 whole (3ish lb.) chicken, cut into pieces (I skin mine because I don't care for stewed skin)  
1 large onion, diced  
4 cloves garlic, minced  
1 (6 oz.) can tomato paste  
1/4 cup dry white wine  
3 cups water  
1/2 cup fresh chopped parsley  
2 bay leaves  
1 cinnamon stick  
3-4 russet potatoes, peeled and cut into sixths

Heat 1 Tbsp. olive oil in a dutch oven over medium to medium-high heat. Sprinkle the chicken pieces with salt and pepper and then add to the hot oil, in batches if necessary, to brown. Remove.

Add more oil to the pot if necessary, and then add the onions, sautéing until tender. Stir in the garlic and tomato paste until the garlic is fragrant. Add the wine and deglaze the pan, being sure to scrape up the browned bits. Cook until the wine and tomato paste are well-incorporated.

Add the water, parsley, bay, cinnamon, and salt and pepper to taste. Add the chicken and any accumulated juices back into the pot. Bring to a boil, then reduce to a low simmer. Simmer, covered, for 45-60 minutes. Season to taste. Add the potatoes and cook until fork-tender (If you don't think you'll have enough liquid, add more water.)