

Chicken with aubergine and cherry tomatoes

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Heat 4 tablespoons olive oil in a pan, season the chicken and then sauté until well browned on all sides. Add the onion and garlic and sauté until wilted. Add the tomato paste and enough stock to cover everything. When it reaches a boil, lower the heat and simmer, covered, for ½ an hour.

Meanwhile, partly peel the aubergines, leaving a little skin to hold their shape, and cut into cubes. Place in a bowl of cold salted water and soak for ½ an hour. Drain and dry on kitchen paper. Sauté in the remaining olive oil until nicely browned. Remove and dry on kitchen paper.

Add aubergine and tomatoes to chicken, along with a little more stock. Mix in the parsley and basil and keep cooking until the chicken softens and the sauce reduces. Serve in deep dishes, garnished with a tablespoon of strained yoghurt.

Ingredients:

- 1 medium chicken
cut into pieces
- 3 medium aubergines
- 6 tbsps olive oil
- 1 small onion,
finely chopped
- 2 cloves garlic,

finely chopped
8 cherry tomatoes
1 tsp tomato paste
3 tbsps finely chopped
parsley
2 basil leaves
Chicken stock (as required)
Salt, pepper

Source: incyprus.philenews.com