

# Serves 4

# Pollo alla Trasteverina

## Chicken from Trastevere

### Ingredients

1 chicken, chopped into pieces  
salt and pepper  
Flour  
2 tblspn of oil  
2 cloves of garlic  
dry white wine  
a spoonful of chopped onion  
lard, 100gms  
dried mushrooms, 100 gms  
2 yellow peppers  
Zucchini 300gms  
tomato pulp 300 g  
a sprig of rosemary  
a pinch of marjoram  
a pinch of parsley

### Method

Cook the peppers as per Peperoni Arrosto. Heat half the oil in a pan, dip the chicken in flour and brown the chicken pieces, over high heat, lower the heat and cook through, about 25mins.

Meanwhile in another pan, place the remaining oil and the crushed garlic cloves. When golden, add the mushrooms, the pepper fillets, the sliced courgettes, the chopped tomato pulp, the rosemary and a good pinch of salt and freshly ground pepper. Cook around 10 mins.

Remove and keep the chicken pieces warm. Brown the chopped onion and lard in the chicken juices, then pour in the wine, let it evaporate, return the chicken pieces and season.

Remove the rosemary, mix in the stew and season, cook it for a few moments. Serve sprinkled with chopped marjoram and basil.

Trastevere is the part of Rome on the other bank of the Tiber from Rome 'proper'. It is traditionally the artistic quarter, however, few juggling chickens can afford the property prices there now