

NAVARINO  
ICONS  
COSTA NAVARINO



# Chicken Giouvetsi with Kritharaki (Orzo)

Serves  
5

## INGREDIENTS

- 1 ½ lb. chicken, cut into large pieces
- ½ cup extra virgin olive oil, preferably Navarino Icons Estate Crown Extra Virgin Olive Oil
- 1 cup wine
- 2 cloves of garlic, crushed
- 2 cups of krithiraki (orzo)
- 1/2 cup canned tomato sauce
- 7 cups of chicken stock
- Salt and pepper to taste
- Freshly grated Greek cheese such as kefalograviera

## EXECUTION

Preheat oven to 180°C. Rub the chicken with oil and season it with salt and pepper. Rub with garlic cloves.

Place chicken in tray, pour wine on top, and add two cups of stock. Place tray in oven. Let chicken roast on both sides for 2 hours. Add stock if needed.

Pour tomato sauce seasoned with salt, pepper and 2 teaspoons sugar. Boil for 15 minutes.

Add 5 cups of stock and, let boil for 15 minutes. Add kritharaki to mixture of stock and tomato sauce and allow to cook, stirring regularly for 20 minutes, or until pasta is ready.

Remove from oven. Set aside for 10 minutes.

Transfer to a large serving dish. Top kritharaki with grated cheese and serve