

Greek Chicken with Feta

1 small container of crumbled Feta cheese
6 organic chicken parts (legs, thighs, breasts)
1 Tablespoon olive oil
4 medium onions, sliced
2 garlic cloves, minced
1 16oz can of chopped tomatoes
½ cup pitted Klamath olives
½ teaspoon oregano
Salt and pepper to taste

1. Remove and discard the chicken skin. Heat Olive oil in non-stick pan. Brown the chicken pieces, turning several times. Transfer the chicken to a platter.
2. Add onions to pan (add additional small amount of olive oil if necessary). Cook over medium heat, stirring often, until lightly browned, about 5 minutes. Add garlic and sauté for 2-3 minutes. Add the chopped tomatoes and their liquid and the oregano, stir well. Place the chicken on the sauce and sprinkle with salt and pepper. Cover the pan and bring to a boil, reduce heat to medium and simmer for 30 minutes.
3. Sprinkle with Feta cheese and olives, cover and simmer for 5 minutes more. Serve with couscous and salad.