Spanish Chicken

400 degrees

1 4-5lb chicken cut into pieces

¼t salt

½t paprika

1T olive oil

5 cloves garlic, minced

1 ½T tomato paste

1/3c sherry vinegar

2c chicken broth

6 canned marinated peppers (use red jalapeño for a little heat)

3 green olives

Season chicken with salt and paprika. Heat oil in oven proof skillet. Brown chicken, remove from pan and set aside. In skillet stir in garlic and tomato paste using a wooden spoon, scrape brown bits from bottom of skillet and mix in. Stir in vinegar. Stir vigorously until sauce is reduced to a thick glaze. Add broth, peppers, olives and chicken. Place skillet in oven and bake for 20min, or until chicken is cooked through.

Serve over rice ☺