



THE REAL GREEK

EAT TOGETHER.

Hilopitaki with Chicken



The pasta all Greeks grew up eating



4 servings



70 minutes

INGREDIENTS

- 500g Hilopitaki
- 1 large chicken, cut in 6 portions
- 2 onions, diced
- 2 tins of chopped tomatoes
- 1/3 cup olive oil
- 1.5 litre chicken stock or hot water
- 1/2 tsp cinnamon
- Salt, pepper
- Grated cheese to serve it with-kefalograviera, kefalotyri or mizithra

DIRECTIONS

1. Heat the olive oil in a large pot.
2. Add salt and pepper on the chicken pieces and brown them for a few minutes on every side.
3. Add the onions and sautee for 2-3 minutes.
4. Add the tomatoes, the stock or water and cinnamon, salt and pepper and let boil covered, for about 50 minutes. The chicken will be done at this stage.
5. Remove the chicken pieces from the pot and place them in a serving platter, covered so that they don't get cold.
6. Add the Hilopitaki pasta to the pot, bring to a boil and let boil for 2 minutes..
7. Add the chicken back to the pot, stir gently, turn the heat off, cover the pot and let the food stand for 15 minutes.
8. At the end of the waiting time, you can stir gently and let the food rest for a couple minutes more.
9. The food is ready when the pasta is done, and the remaining sauce is moderate.
10. Add grated cheese and serve immediately.

