



## Chicken with Spinach & Peas

This dish is inspired by a classic Ligurian dish, seppie in zimino. In Liguria cuttlefish (seppie), salt cod and chickpeas are often cooked 'in zimino', meaning braised with spinach or silver beet and sometimes tomato. So, I thought why not chicken. Zimino comes from the Arabic word 'semin', meaning 'rich sauce', and the spinach in this dish is meant to be cooked until it breaks down to form part of the rich braising liquid. The green peas are my addition inspired by another traditional Ligurian braise, seppie e piselli (cuttlefish and peas), so leave them out if you prefer. I often add peas to my ceci in zimino to create a delicious vegetarian version of this recipe.

**Serves 2**

### INGREDIENTS

- 250g chicken thigh fillet, skin off
- ¼ cup extra virgin olive oil
- ½ brown onion, finely diced (save other ½ for veal rolls)
- Salt flakes, to taste
- 2 cloves garlic, crushed
- 1 sprig rosemary, leaves finely chopped (about 1 teaspoon)
- ¼ cup dry white wine
- 250g green peas, shelled
- 100g baby spinach, washed and dried
- Focaccia, for serving



### METHOD

1. Cut chicken into large bite-sized pieces and set aside.
2. Heat oil in a high-sided frying pan or cast-iron dish over low heat.
3. Add onion and a good pinch of salt, cover and cook for about 10 minutes, stirring often, until tender but not coloured.
4. Add garlic and rosemary and stir for 30 seconds or so, until aromatic.
5. Add wine, increase heat to high and boil for a minute or so, stirring well.
6. Add spinach, reduce heat to low, cover and cook for 5 minutes, stirring occasionally.
7. Stir in chicken and peas, cover and continue cooking for a further 10 minutes or so until chicken is just cooked through and peas are tender.
8. Serve with plenty of focaccia to dunk into the sauce.