

## **CHICKEN CACCIATORE (German Style)**

**4 Whole Chicken Legs**

**1 Large Onion**

**2 Cans Stewed or Diced Tomatoes + 1 can of water, (stewed works better)**

**2 Bay leaves, Pepper, Paprika and Salt**

**3 Chicken Bullion cubes**

**2 Table Spoons Margarine**

**Instant flour**

**In a large skillet melt Margarine and Chicken legs, sprinkle with pepper and paprika. Brown chicken on both sides, then slice onions and add to chicken. Cook until slightly brown then add tomatoes, water, bay leaves and bullion cubes. Cover and simmer for approx. ¾ hour – 1 hour. Add more liquid if necessary, thicken with instant flour.**

**Especially good when served with Ziti or Spiral noodles.**