
Chicken Mosca

From the Kitchen of Brett Broussard

- 1 whole chicken cut up**
- 1/2 cup white wine**
- 3/4 cup olive oil**
- 1 tablespoon salt**
- 1 tablespoon black pepper**
- 8 cloves garlic**
- 1 tablespoon rosemary**
- 1 tablespoon oregano**

Season chicken and mix with white wine. Transfer chicken to a plate reserving wine. Add olive oil to a pot and brown chicken, about 25 minutes.

Add garlic, rosemary, oregano and saute for a couple of minutes. Add wine and simmer for 10-15 minutes.