



## GREEN PEAS WITH TOMATO SAUCE AND CHICKEN

🔪 10 min ⌚ 1 h 25 min 🌿 easy 🍴 6 portions

### INGREDIENTS

100 g onion, cut into quarters  
 1 garlic clove  
 50 g olive oil  
 1000-1200 g chicken (4 drumsticks and 4 thighs with skin and bone)  
 400 g crushed tomatoes, canned  
 250 g tomato passata  
 100 g dry white wine  
 1 tbsp vegetable stock paste, homemade  
 70 g tomato paste  
 1 tsp sugar  
 1 tsp salt  
 ½ tsp pepper  
 800 g mixed vegetables (potatoes, carrots, artichokes), cut into pieces (2 cm)  
 1000 g green peas, frozen (rinse under cold water)  
 3 sprigs fresh parsley, leaves only, chopped, for garnish

### PREPARATION

1. Place onion, garlic and olive oil into mixing bowl, chop **5 sec/speed 5** and saute **3 min/120°C/speed 1**.
2. Add chicken and saute **10 min/120°C/reverse/🔄**. Transfer chicken into Varoma dish and set aside.
3. Add into mixing bowl crushed tomatoes, 200 g tomato passata, wine, vegetable stock paste, tomato paste, sugar, salt, pepper, 400 g mixed vegetables and 500 g green peas and mix with spatula. Place Varoma with chicken into position and weigh in remaining 400 g mixed vegetables and remaining 500 g green peas. Sprinkle with remaining 50 g tomato passata, mix gently with spatula and cook **50-60 min/Varoma/reverse/🔄**.
4. Transfer chicken and vegetables from Varoma into serving dish, pour over mixing bowl content, mix, garnish with parsley and serve immediately.

### USEFUL ITEMS

serving dish