

## **Gallina Guisada – Grandma**

1 3-lb chicken, cut into pieces  
2 medium onions, chopped  
3 cloves garlic, minced  
¼ green or red bell pepper, chopped  
1½ 6-oz cans tomato paste  
1 8-oz can tomato sauce  
¼ cup oil  
1½ tsp oregano  
2 dashes black pepper  
3 cups water  
10 green olives (packed in brine)  
3 large potatoes, peeled and cut in chunks

In stew pot or dutch oven:

Saute onions and green peppers in oil until clear and golden. Add garlic; sauté 1 minute more. Add tomato paste; sauté 2 minutes. Add tomato sauce, oregano, and pepper. Saute 3 minutes.

Add chicken. Stir to coat.

Add water and bring to a boil.

Add olives + 1 tsp of their brine. Add potatoes and more water is needed to cover all.

Add about 2 tsp salt – to taste.

Simmer, covered, until potatoes and chicken are done.