

SUMMER CHICKEN SAUTE

- 1 3-lb. chicken, cut in pieces
- 3 tablespoons olive oil
- 4 onions, cut in 1/8s
- 2 cloves garlic, chopped
- 4 tomatoes, cored and quartered
- 1 medium-size eggplant or 2 small eggplants
- 2 tablespoons chopped parsley
- 1 teaspoon chopped thyme
- 1 bay leaf

Brown chicken in oil, add onions and garlic, cook 5 minutes.

Add remaining ingredients. Cover and cook until chicken is tender, about 30-40 minutes.

Serves 4.