

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.