

Pollo al Ajillo – Traditional Spanish Garlic Chicken ??

Marcel · 30/03/2025



Prep Time

40

Difficult

Easy

Servings

4

Description

This traditional Spanish dish, Pollo al Ajillo, is a rustic garlic chicken recipe bursting with flavor. Tender chicken pieces are browned in olive oil and infused with golden garlic and dry white wine for a rich, aromatic taste. It's a simple yet delicious meal that captures the heart of Spanish home cooking. Perfect to serve with bread or roasted potatoes to soak up the savory garlic sauce!

Ingredients

- 1 whole chicken (cut into small pieces)
- 8–10 cloves of garlic (peeled and crushed)
- 100 ml olive oil
- 150 ml dry white wine
- Fresh parsley (chopped)
- Salt and pepper to taste

Instructions

1. Season the chicken pieces with salt and pepper.
2. In a large pan, heat the olive oil and sauté the garlic until golden.
3. Add the chicken to the pan and brown it on all sides.
4. Pour in the white wine and let it cook on medium heat until the chicken is fully cooked and tender.
5. Sprinkle chopped parsley on top before serving
6. Serving Tip: Serve with crusty bread or roasted potatoes to soak up the delicious garlic sauce.