

# Chicken Marbella 2.0

*If you follow my ratios below, you can use just about any chicken pieces you like. And as much chicken as you like. Just make sure the pieces are of uniform size to assure they cook through at the same time. And make sure you don't crowd the pan. You can definitely omit the olive salad - I just like the ease of it, and it does add a lot of flavor. And if you don't have time to let the recipe marinate in the fridge before baking, it's ok to just go ahead and bake it. (But promise me you'll marinate next time, right?) For entertaining, save a step and make this whole recipe the day ahead, and reheat in a gentle oven - 300 - covered in foil, until warmed through.*

Makes 6 to 8 servings

Prep: 10 to 15 minutes

Marinate: 4 hours to overnight

Bake: 45 to 50 minutes

2 1/2 pounds chicken, a mix of skinless boneless thighs and skinless legs

6 cloves garlic, pressed or minced

1 tablespoon dried oregano leaves

Kosher or sea salt and freshly ground black pepper, to taste

6 bay leaves

1 1/2 cups pitted prunes

1/2 cup dried apricots or mandarin slices

1/2 cup green olives of your choice

1/4 cup capers

1/2 cup olive salad

1/4 cup fresh lemon juice or red wine vinegar

1/2 cup good olive oil

1/3 cup light brown sugar

1/2 cup white wine

Fresh herbs like oregano, parsley, or cilantro for garnishing

1. Place the chicken pieces on a rimmed sheet pan, and sprinkle the chicken pieces with garlic, oregano, salt, pepper, and bay leaves. Scatter the prunes, apricots, green olives, and capers over the top. If using the olive salad, spoon it on top of the chicken. Drizzle with the lemon juice, and then with the olive oil. With a fork, turn the chicken pieces over once and then back right-side up to get some seasonings on the undersides. Cover the pan with plastic wrap, and place it in the fridge at least 4 hours or overnight.
2. When you are ready to cook, heat the oven to 375 - or if your oven runs a little cool, to 400 degrees F. Remove the plastic wrap from the pan. Scatter the brown sugar on top of the chicken. Pour the wine on top of the sugar. Place the pan in the oven.
3. Bake the chicken until the pieces test done and when the edges of the chicken are crispy, about 45 to 50 minutes. The top will brown as well. If you want to increase the

browning, place the pan under the broiler for a minute or so, watching so it does not burn.

4. Remove the pan from the oven, and with a slotted spoon, transfer the chicken, prunes, olives, and capers to a serving platter. Spoon the pan juices on top and around the chicken. Garnish with fresh herbs. Serve warm or at room temperature with rice, polenta, grits, or farro.
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