

Olive and Tomato Braised Chicken



A Taste of *The Café* AT THE FRICK

Serves: Yields 2 servings

Prep Time: 30 minutes

Ingredients

2 chicken legs and 2 chicken thighs
Salt and Pepper
½ cup kalamata olives
1½ cup canned plum tomatoes
1 medium yellow onion, finely diced
3 garlic cloves, crushed
1 cup chicken stock
3 sprigs oregano
1 bay leaf

Procedure

Salt and pepper chicken and sear over medium heat until golden brown. While chicken is searing combine the remaining ingredients and place those in a 9 x 12 baking dish. Nestle the seared chicken legs and thighs on top of the ingredients in the baking dish. The liquid should come about half way up the dish. Tightly wrap the dish of chicken with foil and place in a 350 degree oven for 1½ hours. Serve immediately.