

Chicken Casserole with Olives, Prunes and Capers

Can be prepared the day before. Great for a dinner party, suitable for freezing. Serves 6.

Ingredients:

1 kilo of chicken thighs (fat removed)
3 tablespoons olive oil
½ cup pitted prunes
1 cup green olives (bottled, stuffed are fine)
¼ cup red wine vinegar
¼ cup dry white wine
3 tablespoons fresh oregano or 1-2 teaspoons of dried
2 tablespoons capers with juice
½ teaspoon crushed red chilli flakes (more if you like the heat)
2 tablespoons fresh minced garlic
2 bay leaves
good pinch of salt
½ cup brown sugar tightly packed
2 tablespoons chopped fresh basil (garnish)

Method:

1. Combine chicken, oil, prunes, olives, red wine vinegar, dry white wine, oregano, capers, chilli flakes, garlic, bay leaves and salt in a large bowl turning chicken to coat well.
2. Cover and marinate in the refrigerator for at least 8 hours or overnight (do not marinate for more than 24 hours, as the vinegar will start to cook the chicken).
3. Transfer chicken thighs to a large casserole dish in a single layer. Pour marinade evenly over chicken, sprinkle with brown sugar.
4. Bake uncovered for 45 - 50 minutes in a 350 degree oven, or until the chicken appears cooked.
5. Remove the chicken to a large platter, top with remaining pan juices.
6. Remove bay leaves before sprinkling the chopped basil over the chicken.
7. Serve with steamed rice.

Barton Family
Turi 1AW