

CHICKEN MARBELLA

3 – 3.5 lbs. chicken tenders
2 garlic cloves, peeled and minced
1/4 cup dried oregano
Kosher salt and freshly ground black pepper to taste
1/2 cup red wine vinegar
1/2 cup olive oil
1 cup pitted prunes
3/4 cup pitted Spanish green olives
1/2 cup capers with some of the juice
6 bay leaves
1/4 cup brown sugar
14 oz chicken broth
1/4 cup Italian parsley finely chopped (for serving)

1. In a large bowl combine chicken tenders, garlic, oregano, salt & pepper to taste, vinegar, olive oil, prunes, olives, capers with juice and bay leaves. Cover and let marinate, refrigerated, overnight.
2. Next day: Preheat oven to 350 degrees.
3. Arrange chicken in a single layer in one or two large, shallow baking pans and spoon marinade over it evenly. Sprinkle chicken pieces with the brown sugar and pour chicken broth around them.
4. Bake for 40 minutes, turning chicken pieces after 20 minutes. Remove from oven and cover with aluminum foil until ready to serve.
5. Sprinkle top with the chopped parsley.
6. Serve with jasmine rice.

*To serve chicken cold, cool to room temperature.

*If chicken has been covered and refrigerated, allow it to return to room temperature, and reheat at 300 degrees (foil on) for 30 minutes or until hot.

Serves 10 or more.

From The Silver Palate Cookbook

It is good hot or at room temperature.

The overnight marination is essential to the moistness of the finished product: the chicken keeps and even improves over several days of refrigeration; it travels well and makes excellent picnic fare.

The recipe can successfully be divided to make a smaller amount if you wish.

Jo Ann H