



Chicken without the Marbella

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 2 people 2 boneless, skinless chicken breasts 1/2 bulb garlic, finely sliced 1/8 cup dried oregano Coarse salt and freshly ground pepper to taste 1/4 cup red wine vinegar 1/8 cup extra-virgin olive oil 1/4 cup capers with about a tablespoon of their juice 4 bay leaves 1/2 cup brown sugar 1/2 cup white wine 1/4 cup finely chopped fresh Italian parsley

Instructions

I made this dish with a side of Tomato and Basil Risotto topped with my fresh home-grown tomatoes and crispy green beans with sliced roasted garlic and salt. It is also good with Couscous or Quinoa. I always use vegetable or chicken broth instead of water and add garlic and basil to the starch. Also, this dish is originally made with olives and pitted prunes - however I am not a fan of either two therefore, I left them out. 1. Place the chicken in a large bowl. Cover it with the garlic, oregano, coarse salt and pepper, vinegar, olive oil, capers and juice, and bay leaves. Rub the chicken well with the marinade and refrigerate, covered, ideally overnight, but at least for 2 hours. 2. Preheat the oven to 350°F (175°C). 3. Arrange the chicken in a single layer in 1 or 2 large, shallow baking pans and spoon the marinade over it evenly. Sprinkle the chicken pieces with brown sugar and pour white wine around but not on them. 4. Bake for about 30 minutes, basting every 10 minutes with the pan juices. 5. Using a slotted spoon, transfer the chicken, dried plums, olives, and capers to a serving platter. Moisten with a few spoonfuls of pan juices and sprinkle generously with the parsley. Serve the remaining pan juices in a separate bowl.