

CHICKEN PROVENÇAL

- 6-8 bone-in, skin-on chicken thighs
- 2 tsp kosher salt
- 1 tsp freshly ground black pepper
- 3 tbsp olive oil
- 3-4 sprigs fresh thyme or 1 tbsp dried thyme
- 12 cloves garlic, peeled
- 6 medium-size shallots, peeled and halved
- 2 pints of cherry tomatoes
- 1 cup dates, halved and pitted (if necessary)
- 1 cup pitted green olives
- 1 cup dry white wine (such as Sauvignon Blanc)



Heat oven to 400° F.

Season the chicken with salt and pepper. Heat the oil in a large oven proof pan, and place in the chicken skin side down. Cook the chicken without disturbing it for 4-5 minutes until golden brown. Flip chicken over.

Arrange the thyme, garlic cloves, shallots, cherry tomatoes, dates and green olives around the chicken, then add the wine to the pan and bring to a simmer.

Cover the pot with a lid and place in the oven. Cook in the oven for 75 minutes.

Serve over rice, polenta, mashed potatoes or with crusty bread for dipping.