

Baking Day Chicken

Ingredients

Leaves from 4 branches of fresh Italian parsley
Leaves from a six inch branch of fresh rosemary
8 large sage leaves
8 large basil leaves
1 small leaf of kale or 3 whole leaves curly endive
8 large cloves garlic
1 medium red onion
1-1/2 tablespoons extra-virgin olive oil
3-1/2 lbs. chicken thighs, bone-in, skin removed
2 medium sweet red peppers cut into 2-inch wedges
2/3 cup oil-cured or Kalamata olives
2 medium ripe tomatoes, coarsely chopped, or 4 whole canned tomatoes, drained
Salt and freshly ground black pepper
1 cup dry white wine
1-1/2 cup chicken broth
1 medium lemon, halved



Method

1. The day before cooking mince together the herbs, kale or endive, garlic and onion, then blend with the oil. Rub the mixture over the chicken, layering the pieces and seasonings in a deep bowl. Cover and refrigerate overnight.

Next Day

1. Preheat the oven to 400 degrees F. Spread the chicken in a large shallow pan. Tuck the peppers among the chicken pieces. Scatter the olives, tomatoes (crushing the canned ones with your hands) and any leftover herb mixture over the chicken. Sprinkle with salt and pepper.

2. Roast 30 minutes then pour 1/2 cup of the wine over the chicken. Baste with the pan juices. Turn the heat down to 350 F. Roast another 35 to 40 minutes, adding broth

if the juices threaten to burn. Turn the chicken and vegetables for even browning.

3. When the temperature of the chicken reaches 170 F on an instant read thermometer add 1/2 cup of the broth to the pan. Turn the oven to broil and brown the chicken by placing it under the broiler about 7 inches from the heat. Cook about 5 minutes per side, Transfer the chicken and vegetables to a serving platter and keep warm.

4. Set the pan on the stove top and add the remaining 1/2 cup of wine. Boil down by two thirds while scraping the glaze up from the pan. Stir in 1/2 cup of the broth and boil down to almost nothing. Add the rest of the stock and simmer to blend. Taste for seasoning. Pour the sauce over the chicken. Serve hot, squeezing the lemon juice over the chicken at the last minute.

Source: [The Italian Country Table by Lynne Rosetto Kasper \(Servings: --\)](#)