



FOUNDED 1711

WINE AND OLIVE ESTATE

## Caramelized Chicken with green olives and prunes

RECIPE 77/98

Serves 10-12

### What you will need:

8 free range chicken legs and thighs (about 3kg)  
130g (3/4cup) **Morgenster Green Nocellara Olives**  
300g pitted prunes, roughly chopped  
3 cloves garlic crushed  
4 bay leaves  
1/3 cup **Morgenster Extra Virgin Olive Oil**  
1/3 cup sherry vinegar  
3 large Tablespoons dried oregano  
Salt and pepper to taste  
2 Tablespoons brown sugar  
1/2 cup **Morgenster NU Sauvignon Blanc 2015**  
Small bunch of Flat-leaf parsley or Cilantro  
1/3cup sliced almonds, toasted

### How to prepare:

The night before, in a large bowl combine the chicken, olives, prunes, garlic and bay leaves.

Whisk the oil, vinegar and oregano together in a small bowl.

Season well with salt and pepper.

Pour over the chicken and combine until the chicken is thoroughly coated with the marinade. Cover and refrigerate overnight.

Remove from the fridge an hour before baking. Preheat the oven to 180 degrees C(350F).

Place the chicken in a dish large enough to accommodate a single layer, or use two.

Pour any remaining marinade over the top, sprinkle with sugar and add the wine.

Place in the oven for 1 hour to 1 1/2 hour, basting and turning the chicken every 20 min or so, until the juices run clear and the meat is caramelized.

Sprinkle with cilantro and almonds and serve.

