

# Braised Chicken with Olives and Figs

*Serves 6*

This casserole can be completely cooked ahead. Reheat at 325F for 20 minutes, or until the chicken is hot.

1 cup large cherry tomatoes, halved and seeded

3 tbsp olive oil

1 cup dried figs, quartered

1 cup white wine

1 tbsp paprika

2 tsp ground ginger

1 tsp dried thyme

¼ tsp cayenne

Salt and ground pepper

3 lbs boneless chicken thighs or breasts

1 cup chopped onions

2 tsp chopped garlic

2 cups chicken stock

2 tbsp balsamic vinegar

1 tbsp tomato paste

1 cup pitted green olives, cut in half if large

2 tbsp chopped parsley

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Preheat oven to 325F.

Toss cherry tomatoes with 1 tbsp olive oil. Place cut side up on a baking sheet and roast for about 15-25 minutes, or until slightly dried out.

Prepare figs while tomatoes are roasting by combining figs and wine in a small pot. Bring to a boil and boil for 1 minute. Remove from heat and let sit for 20 minutes. Strain and reserve figs and soaking liquid separately.

Combine paprika, ginger, thyme, cayenne and salt and pepper. Season chicken with half the seasoning mix.

Heat the remaining 2 tbsp oil in a large skillet over medium-high heat. Brown chicken in batches for 1-2 minutes per side, or until golden. Transfer chicken to a casserole. Drain all but 1 tbsp oil from skillet.

Add onions, garlic and remaining seasoning mix to skillet and sauté for 3 minutes or until softened. Add reserved soaking liquid, chicken stock, vinegar and tomato paste and bring to a boil. Pour sauce over chicken and scatter with figs and olives.

Cover and bake for 10 minutes. Add tomatoes and bake, uncovered, for 10-15 minutes longer, or until chicken juices run clear.

Taste for seasoning and sprinkle with parsley.