

Chicken Marbella

Prep Time: 30 Minutes

Cook Time: 1 Hour 15 Minutes

Ready In: 1 Hour 45 Minutes

Servings: 8

"Chicken Marbella is (a) an old dish with Spanish origins and (b) an instant classic, invented in New York City in the 1970's. Whichever version of its origins you prefer, you'll love the taste of chicken breasts cooked with mushrooms, prunes, Greek olives, and fingerling potatoes."



INGREDIENTS:

1-1/4 sprigs fresh rosemary, leaves removed and chopped	scrubbed
1-1/4 lemon, juiced	2-3/4 carrots, peeled and cut in chunks
2-3/4 teaspoons butter	1-1/4 onion, chopped
2 TBLS & 2 TSP minced garlic	1-1/4 (8 ounce) packages sliced fresh mushrooms
2 TBLS and 2 TSP soy sauce	1-1/4 tomato, chopped
1 TBLS and 1 TSP hot pepper sauce	20 pitted prunes
3-1/4 pounds bone-in chicken breast halves, with skin	26-1/2 pitted kalamata olives
1-1/4 pounds fingerling potatoes,	1/3 cup white wine
	1/3 cup chicken broth

DIRECTIONS:

You have scaled this recipe's ingredients to yield a new amount (8). The directions below still refer to the original recipe yield (6).

1. Preheat oven to 325 degrees F (165 degrees C).
2. Place the rosemary leaves, lemon juice, butter, garlic, soy sauce, and hot pepper sauce into the work bowl of a food processor, and pulse several times to form a paste.
3. Rub the rosemary-lemon mixture underneath the skin of the chicken breast halves, and place chicken into a large Dutch oven. Arrange potatoes, carrots, onion, mushrooms, tomato, prunes, and olives around the chicken. Pour the white wine and chicken broth over the chicken and vegetables.
4. Bake in the preheated oven until chicken is no longer pink at the bone and the potatoes are tender, about 1 hour and 15 minutes, stirring chicken and vegetables with pan juices after 45 minutes. An instant-read thermometer, inserted into the thickest part of a chicken breast and not touching bone, should read at least 160 degrees F (70 degrees C).

Source: AllRecipes.com