

## **MEDITERRANEAN CHICKEN RECIPE**

Serves 8

**Note: Must be marinated for 24 hours before cooking**

8	chicken breasts (slice each in 3 long pieces)
4	garlic cloves, crushed
3 tsp	dried oregano, crushed not ground
	salt and freshly ground pepper, to taste
¾ cup	red wine vinegar
¾ cup	virgin olive oil
1 cup	pitted prunes, quartered
1 cup	dried apricots, quartered
¾ cup	green olives
½ cup	capers
4	bay leaves
¾ cup	brown sugar
1½ cups	white wine

**Must be prepared 24 hours in advance:**

Spread out fillets in non-corrosive dish. (Or put the whole lot in a giant Ziploc bag)

Combine garlic, oregano, salt and pepper, vinegar, oil, prunes, apricots, olives, capers and bay leaves. (No wine or sugar yet) Pour over chicken. Cover and refrigerate over night.

**On the day:**

Preheat oven to 350 degrees F.

Place chicken in a single layer in a shallow baking dish or casserole and pour marinade over.

Sprinkle with the brown sugar and pour the wine over.

Bake 30-40 minutes or until the chicken is cooked.

**NOTE:** There will be lots of liquid when the chicken is cooked. You can use some of it over the couscous.

*(Optional: You can also use chicken thighs in this recipe. If so, increase cooking time by 10 minutes)*