

RUSTIC MEDITERRANEAN CHICKEN

Pinetop Olive Oil Signature Recipe Series

Serves 4-6

INGREDIENTS

- 6-8 boneless, skinless chicken thighs (or chicken breast tenders)
- 2-3 tablespoons Pinetop Olive Oil Italian Herb
- Salt and freshly ground black pepper, to taste
- 1 tablespoon Pinetop Olive Oil Hand-Blended Tuscan Seasoning
- 1-pint cherry tomatoes whole
- 1 jar quartered marinated or chargrilled artichoke hearts, drained not rinsed
- Mixed pitted Mediterranean olives, drained not rinsed
- 4-10 whole cloves garlic cloves
- 1/2 cup dry white wine, such as Sauvignon Blanc
- 1/2 cup low sodium chicken broth
- Fresh lemon thyme, leaves stripped from stems or chopped
- Fresh oregano, chopped
- Zest of one lemon
- 1 lemon juiced
- Sierra Nevada Feta Cheese wedge, crumbled
- Fresh parsley, chopped, for finishing

DIRECTIONS

1. Season the chicken. Pat the chicken thighs dry drizzle Pinetop Olive Oil Italian Herb on both sides. Season both sides with salt, freshly ground black pepper.
2. Brown the chicken. Heat the Pinetop Olive Oil Italian Herb in a large skillet over medium-high heat. Add the chicken thighs and sear until nicely golden, about 4-5 minutes on the first side and 3-4 minutes on the second. Transfer the chicken to a plate. It does not need to be completely cooked through at this point.
3. Build the Mediterranean flavors. Lower the heat slightly. Add the garlic to the same skillet and cook briefly, just until fragrant. (Careful not to burn) Add the cherry tomatoes, artichoke hearts, mixed olives and Pinetop Olive Oil Hand-blended Tuscan Seasoning. Add the fresh lemon thyme, lemon zest and oregano and gently toss everything together.
4. Deglaze with wine. Pour in the Sauvignon Blanc and chicken broth, scraping up all of the flavorful browned bits from the bottom of the skillet.
5. Finish the chicken. Nestle the browned chicken thighs back into the skillet among the tomatoes, olives and artichokes. Reduce to a gentle simmer and cook until the chicken is completely cooked through (165) and the tomatoes have softened: about 10-15 minutes, depending on the thickness of the thighs.
6. Brighten and finish. Squeeze fresh lemon over the skillet. Taste and adjust the seasoning. Sprinkle generously with crumbled Sierra Nevada Feta and fresh parsley just before serving.

HOW I SERVED IT

Serve with Lemon Garlic Orzo, finished with a squeeze of fresh lemon and a drizzle of Pinetop Olive Oil Meyer Lemon Olive Oil. (Follow the instruction on the package- about 12 minutes) Alongside, serve a simple baby spinach salad dressed with our signature pairing of Red Apple Balsamic and Shallot Garlic Olive Oil. Served Feta on the side.

The result is a light, colorful one-pan dinner filled with bright Mediterranean flavors - and plenty of sauce for spooning over the chicken and orzo.

Pinetop Cooking Tips:

GARLIC: I used whole garlic cloves in this recipe for a more rustic presentation and a mellow roasted-garlic flavor. If you prefer, you can mince or finely chop the garlic instead.

GREENS: I served this dish with a fresh spinach salad on the side, but spinach can easily be incorporated right into the skillet. Once all the ingredients have come together, add a few handfuls of fresh spinach and gently fold it into the dish, allowing it to wilt into the warm sauce just before serving. Do this before you add the feta!

DON'T SKIP THE BROWNING: Take the time to get a nice golden-brown sear on the chicken before adding the remaining ingredients. Browning develops deeper flavor and leaves those delicious brown bits in the pan that become part of the sauce

DON'T USE CRUMBLED FETA: Block feta is usually and tends to be creamier and more flavorful. Pre-crumbled feta often contains anti-caking ingredients like cellulose or starch to keep them from sticking together.

WINE SUGGESTION: Love our new Sauvignon Blanc Optimist associated with DAOU from California Central Coast. Bright refreshing and not a heavy white. Full of lemon and citrus and pairs great with this dish! Notes of passion fruit, guava and pineapple.

Cheers!