



CHICKEN MARBELLA

with figs & olives

by Gigi Wilson

serves 4-6

Whether a special date night at home, or a dinner party for a crowd, my Chicken Marbella with figs and olives is a delicious comfort dish straight from the heart. A whole roasted chicken with sweet figs and briny olives and capers, fresh herbs, honey and white wine will make this dish one of your go to favorites.

**1 whole chicken, backbone removed,
cut into individual pieces**

¾ cup extra virgin olive oil

¼ cup red wine vinegar

1 cup dried figs, halved

½ cup green olives

½ cup kalamata olives

2 tablespoons capers

2 medium rosemary stalks

2 medium bunches of thyme

3 tablespoons garlic, minced

1 teaspoon dried oregano

1 tablespoon Herbs de Provence

Kosher salt and fresh ground pepper

¼ cup organic honey (plus more for drizzling)

1 cup dry white wine

Handful fresh mint leaves, torn

**Fresh mission figs for garnish and serving,
halved**

Place chicken pieces in a large ziploc bag. Prepare marinade by placing olive oil, vinegar, figs, olives, capers, garlic, honey, oregano, Herbs de Provence, rosemary and thyme sprigs, 1 tablespoon kosher salt and 1 teaspoon fresh ground pepper in a large Pyrex or other glass bowl, preferably with a pour spout. Pour ingredients into the bag over the chicken and seal tightly. Refrigerate at least 4 hours, preferably overnight turning occasionally. Bring chicken out of the refrigerator and let rest at room temperature for 30 minutes. Meanwhile, preheat oven to 350 degrees. Place the chicken in a large braiser or low rimmed baking pan skin side up and season with kosher salt and fresh ground pepper. Drizzle with honey and carefully pour the wine into the pan around the chicken (not on top). Roast 45-50 minutes, remove from the oven and cover with lid of braiser or aluminum foil (tightly) and let sit 15-20 minutes. I like to serve the chicken right out of my LeCreuset Braiser, just spoon the pan sauce over top of the chicken and finish with a few fresh thyme leaves and torn mint leaves. If you've cooked the chicken in a roasting pan, transfer to a serving platter and spoon the figs, olives, capers and sauce over the chicken. Finish with a few fresh thyme leaves and torn mint leaves.

I like to serve with Basmati rice, mashed potatoes, roasted new potatoes or even cous cous and a simple mixed green salad with balsamic vinaigrette.