

Prune and Olive Chicken

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Rated: ★★★★★

Submitted By: Teresa

Photo By: beanie

Prep Time: 15
Minutes

Cook Time: 1
Hour

Ready In: 9 Hours 15
Minutes

Servings: 6

"This Chicken Marbella, as this dish is commonly known, requires a lengthy marinade in prunes, green olives, garlic, oil and seasonings before baking in the same concoction. It is well worth the time, as this marvelous Mediterranean fare is a perfect party dish, and keeps and reheats well."

INGREDIENTS:

3 cloves garlic, minced	1 tablespoon dried oregano
1/3 cup pitted prunes, halved	salt and pepper to taste
8 small green olives	1 (3 pound) whole chicken, skin removed and cut into pieces
2 tablespoons capers, with liquid	1/4 cup packed brown sugar
2 tablespoons olive oil	1/4 cup dry white wine
2 tablespoons red wine vinegar	1 tablespoon chopped fresh parsley, for garnish
2 bay leaves	

DIRECTIONS:

1. In a medium bowl combine the garlic, prunes, olives, capers, olive oil, vinegar, bay leaves, oregano, salt and pepper. Mix well. Spread mixture in the bottom of a 10x15 inch baking dish. Add the chicken pieces, stir and turn to coat. Cover and refrigerate overnight.
2. When ready to prepare, preheat oven to 350 degrees F (175 degrees C). Remove dish from refrigerator. Sprinkle brown sugar on top and pour white wine all around chicken.
3. Bake in preheated oven for 1 hour, spooning juices over chicken several times as it is baking. Serve on a platter, pouring juices over the top, and garnish with fresh parsley.

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