

Chicken Provençal

Ingredients:

1. 4 bone-in, skin-on chicken thighs
2. 2 Tbsp oil (avocado or canola or other neutral oil)
3. 1 yellow onion (or 2 medium shallots), sliced thin
4. 2 sprigs fresh thyme (or 2 tsp dried)
5. 1 tsp Herbes de Provence
6. 1 c Castelvetrano olives
7. 1 c white wine (Sauvignon Blanc or similar)
8. Salt (Kosher, if available)
9. Black pepper, freshly ground

Instructions:

1. Preheat oven to 350F.
2. Pat chicken dry with a paper towel and season generously with salt and pepper. Set aside.
3. In a pan on the stove top, heat 2 Tbsp oil over medium high heat.
4. Place chicken thighs skin side down in the skillet to brown the skin.
5. After 1-2 minutes, once the chicken starts to show color, add slivered onion and thyme to the pan and let saute while the chicken continues to brown, approximately 3 minutes.
6. Flip the chicken thighs over using tongs then add both Castelvetrano olives and white wine to the pan.
7. Place lid on pan and put in the preheated oven for 15-20 minutes or until chicken reaches an internal temperature of 165.
8. Serve with roasted potatoes with pan juices.