



Chicken Provencal & Chardonnay

INGREDIENTS

- 8 bone-in, skin-on chicken thighs
- 2 tsp kosher salt
- 1 tsp freshly ground black pepper
- 3 tbsp olive oil
- 3-4 sprigs fresh thyme (or 1 tbsp dried)
- 12 cloves garlic, peeled
- 6 medium-size shallots, peeled & halved
- 2 pints of cherry tomatoes
- 1/2 cup dates, halved & pitted
- 1 cup green olives
- 1 cup dry white wine

INSTRUCTION

1. Heat oven to 400°F.
2. Season the chicken with salt and pepper.
3. Heat the oil in a large oven proof pan, and place in the chicken, skin side down. Cook the chicken without disturbing it for 4-5 minutes until golden brown. Flip chicken over.
4. Arrange the thyme, garlic cloves, shallots, cherry tomatoes, dates and green olives around the chicken, then add the wine to the pan.
5. Bring to a simmer. Cover the pot with a lid and place in the oven. Cook in the oven for 60 minutes.
6. Serve over rice, polenta, mashed potatoes or with crusty bread for dipping.

WINE PAIRING

Domaine Carneros
2020 Palmer Vineyard Chardonnay