

# Chicken Marbella

WITH TEXAS HILL COUNTRY LEMON OLIVE OIL



## Ingredients

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- 6 bone in chicken thighs
- 1/2 cup Lemon Infused EVOO
- 1/2 cup red wine vinegar
- 1 cup prunes, chopped and pitted
- 1/2 cup green olives
- 5 bay leaves
- 1 head garlic
- 1/4 cup oregano
- 3/4 cup brown sugar
- 1 cup white wine
- 1/4 cup flat leafed parsley, chopped
- salt and pepper, to taste



## Notes

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## Directions

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1. Create brine mixture by combining lemon infused olive oil, vinegar, prunes, olives, capers, bay leaves, garlic, oregano, and salt and pepper.
2. Add chicken to the brine mixture. Cover and refrigerate overnight.
3. The next day before cooking, preheat oven to 350F.
4. Place chicken in a single lay in a glass baking dish. Carefully spoon the brine all around the chicken, careful not to cover the chicken. Add white wine, and sprinkle each chicken thigh with brown sugar.
5. Bake for 35-45 mins, until there's an internal temp 165F.
6. Transfer to serving platter and sprinkle with chopped parsley.