

Chicken Marbella

Serves 4 to 6

Paste

1/3 cup pitted green olives, rinsed
1/3 cup pitted prunes
3 Tablespoons extra-virgin olive oil
4 garlic cloves, peeled
2 Tablespoons capers, rinsed
3 anchovy fillets, rinsed
½ teaspoon dried oregano
½ teaspoon pepper
¼ teaspoon kosher salt
Pinch red pepper flakes

Chicken

2 ½-3 pounds bone-in, skin-on split
chicken breasts and/or leg quarters
Kosher salt and pepper
2 teaspoons olive oil
¾ cup low-sodium chicken broth
1/3 cup white wine

1/3 cup pitted green olives, rinsed, halved
1 Tablespoon capers, rinsed
2 bay leaves
1/3 cup pitted prunes, chopped coarse
1 Tablespoon unsalted butter
1 teaspoon red wine vinegar
2 Tablespoons minced fresh parsley



Adjust rack to middle and heat oven to 400 F. For the paste, pulse all ingredients in processor until finely chopped. Scrape down bowl and continue to process until mostly smooth, 1 to 2 minutes. Transfer to bowl. Paste can be refrigerated for up to 24 hours.

Pat chicken dry, sprinkle with 1½ teaspoons salt and season with pepper. Heat oil in skillet over medium-high heat until just smoking. Add chicken, skin side down, and cook without moving it until well browned, 5 to 8 minutes. Transfer to plate. Drain off all but 1 teaspoon fat and turn heat to medium-low. Add 1/3 cup paste and cook, stirring constantly, until fragrant and fond forms on pan bottom, 1 to 2 minutes. Stir in broth, wine, olives, capers, and bay leaves, scraping up any browned bits. Return chicken to pan, skin side up (skin should be above liquid surface), and roast in oven, uncovered, for 15 minutes.

Remove skillet from oven and use back of spoon to spread remaining paste over chicken pieces; sprinkle prunes around chicken. Continue to roast until paste begins to brown, breasts register 160 degrees, and leg quarters register 175 degrees, 7 to 12 minutes longer.

Transfer chicken to serving platter and tent loosely with aluminum foil. Remove bay leaves from sauce and whisk in butter, vinegar, and 1 tablespoon parsley; season with salt and

pepper to taste. Pour sauce around chicken, sprinkle with remaining 1 tablespoon parsley, and serve.