

Chicken with Black Olives and Feta Cheese

Servings: 6

Source: Bon Appetit Nov. 2000 p. 244

Ingredients

- 2 lbs. Chicken Thighs W/skin & Bone
- 1 Olive Oil
- 1 cup Onion, Chopped
- 2 large Garlic Cloves, Chopped
- 1 can Diced Tomatoes In Juice
- $\frac{3}{4}$ cups Kalamata Olives, Pitted, Sliced
- $\frac{1}{2}$ cup Dry Red Wine
- 2 teaspoons Dried Oregano, or $1\frac{1}{2}$ tbsp fresh
- $\frac{2}{3}$ cups Feta Cheese, Crumbled

Method

Sprinkle chicken with salt and pepper. Heat oil in large skillet over medium-high heat. Add chicken and saute until brown, about 4 min per side. Transfer chicken to plate. Pour off all but 2 tbsp drippings from skillet.

Add onion to drippings in skillet. Saute over medium heat 3 min. Add garlic and stir until fragrant, about 1 minute. Add tomatoes with juices, olives, wine and oregano. Return chicken and any accumulated juices to sauce; bring to boil. Reduce heat to medium-low, cover and simmer until chicken is tender and cooked through, about 25 min.

Transfer chicken and sauce to platter. Sprinkle with feta cheese and serve.