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## **Braised Chicken With Artichokes And Olives**

Serves 4

2 Tbl.	Longo's Olive Oil
8 Pcs.	Chicken Thighs (Skin On, Bone In Preferably)
6 Cloves	Garlic – Cut In Half
2 Sprigs	Longo's Fresh Rosemary
8 Sprigs	Longo's Fresh Thyme
1 ½ Cups	Longo's Cherry Tomatoes – Cut In Half
1 Pinch	Red Pepper Flakes
300 ml.	Artichoke Hearts – Cut Into Quarters
1 Cup	Dry White Wine
½ Cup	Pitted Olives (Mixed Black And Green)
1 Tbl.	Longo's Unsalted Butter
1 Pc.	Lemon – Zested and Juiced
¼ Cup	Longo's Grated Parmigiano Reggiano
12 Pcs.	Chives – Cut Very, Very Finely
4 Sprigs	Flat Leaf Parsley - Roughly Chopped

Preheat oven to 375°F.

In an ovenproof pot with a lid, sear the chicken over medium-high heat in the oil in small batches until brown, about 5 minutes per side.

Remove chicken from pan and reduce heat to low.

Add the garlic, rosemary and thyme and cook until garlic is soft, about 5 minutes.

Add the tomatoes and pepper flakes and cook for 1 minute.

Add wine, olives, artichokes, lemon zest and the seared chicken pieces.

Bring to a boil, cover and place into the oven.

Cook until chicken is tender, about 30 minutes.

Remove the chicken from the pan, and place pan on medium-high heat bringing the liquid to a simmer.

Simmer until liquid reaches a sauce like consistency – about 7 minutes

Remove from the heat and whisk in butter.

Place the chicken pieces back in the pan and sprinkle with the cheese.

Turn oven to broil and place the pan in the oven to brown the cheese, about 3 minutes.

Sprinkle with lemon juice, chives and parsley and serve.