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Recipe Title: Chicken with Garlic and Shallots

Recipe Ingredients:

(6 servings)

- 10 chicken thighs
- salt & pepper
- ½ cup plus 2 tablespoons olive oil
- 3 sprigs parsley, sage, and thyme (fresh)
- 10 garlic cloves, peeled
- 10 shallots, peeled and split in half

Recipe Instructions:

1. Preheat oven to 350 degrees. Season chicken liberally with salt and pepper.
2. Toss with 2 tablespoons of olive oil and brown on both sides in a wide, straight-sided, ovenproof frying pan or skillet over high heat. (Or brown the chicken in one pan and then finish in a casserole).
3. Remove from heat; add herbs, garlic, shallots and the remaining ½ cup of olive oil. (Don't chop herbs).
4. Cover and bake for 1-1/2 hours.
5. Serve over mashed potatoes or risotto.