

Salt and Serenity

Chicken Marbella Reboot

Adapted from [The Silver Palate](#)'s classic Chicken Marbella recipe.

Serves 4

3 tablespoons extra-virgin olive oil
1/4 cup fresh lemon juice (from about 1 large lemon)
1/4 cup chopped dried apricots
1/4 cup dried cherries
1/4 cup oil-packed sun-dried tomatoes, thinly sliced
1/4 cup pitted and halved Kalamata olives
1/4 cup green olives with pimento, halved
2 large cloves garlic, grated with microplane
2 teaspoons anchovy paste
2 tablespoons brined capers, drained
1 teaspoon dried thyme
1 teaspoon dried oregano
2 bay leaves
1 teaspoon kosher salt
1/2 - 1 teaspoon red pepper flakes or Aleppo pepper (red pepper flakes have more heat than Aleppo pepper, so use your own discretion and consider your tolerance for heat)
8 bone-in, skin-on chicken thighs
1/2 cup dry white wine
2 Tablespoons honey
2 Tablespoons chopped fresh parsley or basil, for garnish

1. In a large Tupperware container, combine the olive oil, lemon juice, dried apricots and cherries, sun-dried tomatoes, olives, garlic, anchovy paste, capers, thyme, oregano, bay leaves salt and red pepper flakes or Aleppo pepper. Add the chicken thighs and, using clean hands, massage the mixture so that all the chicken pieces are coated. Cover container and refrigerate for at least 4 hours, or up to 24 hours.
2. Preheat the oven to 375°F. Arrange the chicken pieces, skin side up, in a single layer in a 12-inch round cast iron pan or 9x13-inch baking dish. I like to tuck all the chunky bits of dried fruit and olives under the chicken pieces, so they do not dry out too much. Pour white wine around the chicken. Brush the top of the thighs with the honey.
3. Roast for 30 minutes. Baste the chicken with the pan juices and bake for a further 20-25 minutes until the chicken has browned on top and the internal temperature has reached 170°F. Be careful the tip of the thermometer does not hit a bone, or you will get a false reading.
4. Transfer the chicken to a serving platter.* Discard bay leaves. Use a slotted spoon to remove the dried fruit, sun dried tomatoes, capers and olives. Scatter them over the top of the chicken. Cover platter with foil to keep warm. Pour the pan juices into a small saucepan and boil over high heat for about 5 minutes until the sauce has reduced about 1/2 cup of liquid.
5. Uncover the chicken and pour the reduced sauce over the thighs. Garnish with the parsley or basil.

*If you like the chicken skin extra crispy, place the thighs onto a baking sheet and pop under the broiler for a few minutes, while the sauce is reducing.