

Joan's Baked Chicken, Olives and Prunes

Ingredients:

8-10 chicken breasts
1 clove garlic minced
1/4 cup oregano (Joan note: yes that is correct sounds like a lot but it works)
1/4 cup olive oil
1/2 cup red wine vinegar
1 generous cup of pitted prunes
1 cup pitted olives and I mix the types
1 small jar capers
6 bay leaves
1/2 cup of honey(if you like a bit sweeter add a bit more)
1 cup white wine
1/4 cup cilantro
Handful of your favourite nuts for garnish

Directions:

Place the chicken in a large dish. Mix the following and pour over the chicken: vinegar, garlic, oregano, olive oil, prunes, olives, capers and bay leaves.

Cover with plastic wrap and refrigerate overnight.

Preheat oven to 350F. Place the chicken in a baking dish and drizzle with honey. Add white wine to the dish along with the marinade, prunes, olives, capers and bay leaves. Bake covered with foil and baste several times, leaving the foil off for the last 15 to 20 minutes. Usually done in an hour.

Place everything on a serving dish and garnish with cilantro and nuts. Serve with rice or rustic mashed potatoes.