



DE LOACH
VINEYARDS

The Russian River Valley Original

BRAISED CHICKEN WITH CELERY, SHALLOTS, CAPERS & OLIVES

SERVES 6-8

INGREDIENTS:

12 chicken thighs, boneless & skinless
2 cups De Loach Vineyards Pinot Noir or Zinfandel
8 large celery stalks, trimmed and cut into ½ " pieces
8 large shallots, peeled & quartered
1 cup Kalamata or other brine-cured olives, pitted & halved
½ cup capers, drained
2 Tablespoons fresh sage (or 1 T dry), minced
2 Tablespoons fresh rosemary (or 1 T dry), removed from stems and minced
Kosher salt
Freshly ground black pepper to taste
2 Tablespoons olive oil or as needed to brown chicken
1 cup chicken stock
1/3 cup tomato paste
1 lb orzo or penne pasta, cooked al dente

DIRECTIONS:

Combine chicken, wine, celery, olives, shallots and capers. Sprinkle with sage & rosemary, salt and pepper. Mix well, cover, refrigerate and marinate 2-3 hours or overnight. Preheat oven to 350° F. Remove the chicken from marinade, reserving liquid. Heat olive oil in a large heavy skillet and sauté chicken until golden. Set aside. Deglaze pan with stock, scraping pan to loosen browned bits. Add tomato paste and reserved marinade and bring to a boil. Remove from heat. Arrange chicken and vegetables in large covered ovenproof casserole and add marinade mixture. Cover and cook 30-40 minutes. Stir to break up chicken pieces. Uncover and cook 15 more minutes or until chicken is very tender.

