



DE LOACH
VINEYARDS

The Russian River Valley Original

CHICKEN THIGHS BRAISED IN ZINFANDEL WITH KALAMATA OLIVES & SHALLOTS

SERVES 6-8

INGREDIENTS:

- 12 chicken thighs, boneless & skinless
- 2 cups De Loach Vineyards Zinfandel
- 8 large celery stalks, trimmed and cut into 1" pieces
- 8 large shallots, peeled & quartered
- 1 cup Kalamata olives, pitted & halved
- 1/2 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
- 1 1/2 teaspoons 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
- 3 large sprigs parsley
- 1 lb penne pasta, cooked al dente or polenta

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. Tuck in parsley. Cover and cook 30-40 minutes. Stir to break up chicken pieces. Uncover and cook 15 more minutes or until chicken is very tender. Remove parsley. Serve over pasta or creamy polenta.

