

Roasted Chicken Provençal

Ingredients

- 4 bone-in, skin-on chicken thighs
- 2 tsp kosher salt
- 1 tsp freshly ground black pepper
- ½-¾ cup all-purpose flour
- 3 Tbsp olive oil
- 2 Tbsp Herbes de Provence
- 1 lemon, quartered
- 8-10 cloves garlic, peeled
- 4-6 medium-size shallots, peeled and halved
- 12-16 pitted Kalamata olives
- ¾ cup dry vermouth
- Thyme for garnish (optional)



Preparation

1. Preheat oven to 400°
2. Season the chicken with salt and pepper
3. Lightly dredge the chicken in flour, shaking the pieces to remove excess
4. Swirl the oil in a large roasting pan and place the floured chicken in it
5. Season the chicken with Herbes de Provence
6. Arrange the lemons, garlic cloves and shallots around the chicken
7. Add the vermouth to the pan
8. Put the pan in the oven, and roast for 25-30 minutes
9. Baste thighs with the pan juices
10. Continue roasting for an additional 25-30 minutes, until crisp and cooked through
11. Serve in the pan or on a warmed platter, garnished with the thyme