

Roast Chicken Thighs w/ Pancetta & Olives

Ingredients:

3-4 boneless, skinless chicken thighs, fat trimmed
2 teaspoons olive oil
1 teaspoon chopped fresh thyme (or ½ teaspoon dried)
1 teaspoon chopped fresh oregano (or ½ teaspoon dried)
¼ teaspoon red pepper flakes
1 teaspoon salt
¼ teaspoon pepper
2 garlic cloves, peeled and thinly sliced
2 slices pancetta, torn or cut into 1 to 2-inch pieces
¼ cup white wine
¼ cup pitted kalamata olives

Directions:

Preheat the oven to 400 degrees.

Combine the olive oil, thyme, oregano, red pepper flakes, salt & pepper and coat the chicken with the mixture. Place the chicken in a small roasting pan lined with foil. Scatter the garlic slices and pancetta on top of the chicken. Roast the chicken in the oven until it begins to brown -- about 8-10 minutes.

Drizzle the wine over the chicken and continue roasting for 6-8 more minutes.

Add the olives to the chicken and continue roasting until the chicken is done -- about 12-15 more minutes.

Remove the chicken to serving plates and spoon the accumulated juices from the bottom of the pan over the chicken.