Main dishes

Braised Chicken with Green Olives & Lemon

Crisp-skinned chicken thighs settle into a golden, garlicky braise of fennel, onion, white wine, briny green olives, and soft slices of lemon that turn jammy and gently bitter in the oven.

Time 80 min **Servings** 4

What you'll need.

- ☐ 1500 g Chicken thighs, bone-in and skin-on (about 8)
- ☐ 12 g Kosher salt
- ☐ 1 tsp Black pepper, freshly ground
- ☐ 30 ml Olive oil
- ☐ 300 g Yellow onions, thinly sliced
- ☐ 300 g Fennel bulb, cored and cut into thin wedges
- ☐ 6 cloves Garlic, smashed
- ☐ 1 tsp Ground coriander
- ☐ 1 tsp Sweet paprika
- ☐ 150 ml Dry white wine
- ☐ 400 ml Chicken stock, low-sodium
- ☐ 150 g Green olives (such as Castelvetrano), pitted
- ☐ 1 whole Lemon, scrubbed, half thinly sliced and seeded, half juiced
- ☐ 4 sprigs Fresh thyme or oregano
- ☐ 0 to taste Flat-leaf parsley, chopped

Let's make it.

01 Pat chicken dry and season all over with salt and pepper (ideally 1–24 hours ahead, uncovered in the fridge). Heat oil in a 30 cm oven-safe braiser or Dutch oven over medium heat. Lay thighs skin-side down, in batches if needed, and cook undisturbed 8–10 minutes until the fat has rendered and the skin is deep gold. Flip for 1 minute, then set aside skin-side up. Pour off all but about 30 ml of fat.

02 Heat the oven to 350°F (175°C). In the remaining fat, cook onion and fennel over medium heat 8–10 minutes until soft and lightly golden. Add garlic, coriander, and paprika and stir 1 minute. Pour in the wine and simmer 2–3 minutes, scraping the fond, until reduced by about half.

03 Add stock, olives, lemon slices, and herb sprigs and bring to a simmer. Nestle the thighs in skin-side up with the skin above the liquid. Braise uncovered in the oven 40–45 minutes, until the thickest thigh reads at least 165°F (74°C) — ideally 185–195°F (85–90°C) for tender meat near the bone — and the sauce has reduced by about a third.

04 Rest 5 minutes, then squeeze in the reserved lemon juice to taste (start with half) and scatter with parsley. Serve with bread, rice, or potatoes to soak up the sauce. To freeze: cool the chicken submerged in its sauce, refrigerate within 2 hours, and freeze up to 3 months. The skin softens on freezing — reheat covered at 350°F (175°C) until the chicken reaches 165°F (74°C), then uncover under the broiler 2–3 minutes to recrisp.

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Servings are an estimate; check quantities in the source recipe.
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