

Chicken Za'atar – Judy Meyer

Ingredients (4-5 servings)

- ~ 3 lbs bone-in chicken thighs or breasts (your preference)
- 2-3 Tbsp olive oil
- 2 Tbsp red wine vinegar
- 1/3 cup pitted prunes
- 1/3 cup dried apricots
- 1/3 cup pitted Spanish green olives
- 2 Tbsp capers, with a bit of juice
- 2 bay leaves
- 2-3 cloves of garlic, peeled and minced
- 3-4 Tbsp za'atar*
- 1/3 cup dry white wine
- 1/4 cup honey
- Salt and pepper to taste

Preparation

1. In a large bowl, combine the olive oil, vinegar, prunes, apricots, olives, capers and juice, bay leaves, garlic, za'atar, salt and pepper. Add the chicken pieces and turn to coat. Refrigerate overnight.
2. Preheat the oven to 350 degrees. Arrange the chicken in a single layer in a shallow roasting pan; spoon the marinade over it evenly. Pour in the wine and drizzle the chicken with the honey.
3. Bake until the chicken pieces yield clear yellow juice when pricked with a fork, 50 to 60 minutes, basting two or three times with the pan juices once the chicken begins to brown. (When basting, do not brush off the honey. If the chicken browns too quickly, cover lightly with foil.)
4. Transfer the chicken pieces to a warm serving platter and top with the prunes, olives and capers; keep warm. Place the roasting pan over medium heat and bring the pan juices to a boil. Reduce to about 1/2 cup. Strain into a heatproof bowl and pour over the chicken.

*If you can't find za'atar in your grocery store here is a recipe:

- 1 Tbsp dried oregano
- 1 Tbsp ground sumac
- 1 Tbsp sesame seeds (toasted is better)
- 1 tsp kosher salt
- 1 tsp ground pepper