

LEMONY CHICKEN THIGHS WITH ARTICHOKE HEARTS AND OLIVES

(adapted from many sources)

8 chicken thighs, bone-in, skin-on
juice and zest of one lemon
1 tsp turmeric
1 tsp ground ginger
1 tsp Rose Harissa (I used this one)
1 tsp salt
1/4 cup olive oil
1/4 cup vermouth
frozen artichoke hearts, amount to taste
pitted green olives, amount to taste
1 tablespoon capers

Make a marinade with the olive oil, lemon juice and zest, vermouth and spices. Whisk well or add to a small processor to emulsify. Add to the chicken pieces and leave it in the fridge for a few hours, if you have the time.

Heat oven to 350F. Place the chicken pieces, skin-side down on a large baking pan. Pour the marinade over. Add the artichoke hearts, olives and capers all around. Season lightly the meat with salt. Cover with foil and bake for 50 minutes.

Remove the foil, turn the pieces over, to have the skin-side up. Bake for 20 more minutes at the same temperature, then increase to 420F and bake until the skin is golden brown.

Serve with your favorite side dish.