

# BRAISED CHICKEN BREAST WITH LEEKS AND OLIVES

Switch up your chicken routine with this braised chicken recipe. The leeks become melt-in-your-mouth tender and the olives give a pop of flavor.

*by Corporate Chef Kurt Kwaitkowski*

**Featured Food:** Leeks

**Yield:** Serves 6

## Ingredients

6 chicken breast halves, bone-in and skin-on	1 bay leaf
2-3 t. kosher salt, divided	¾ c. green olives cut in half
½ t. coarse ground black pepper	½ c. red wine
3 T. olive oil, divided	1 ½ c. chicken stock or broth
4 leeks, trimmed and cleaned, cut into 1" pieces	1 t. lemon zest
2 T. minced garlic	2 T. unsalted butter, optional
6 fresh thyme sprigs	¼ c. cold water or broth, optional
2 fresh oregano sprigs	2 T. corn starch, optional

## Preparation

The night before making the dish, season the chicken with 1 tablespoon olive oil, 1 teaspoon salt and ½ teaspoon pepper. Cover and refrigerate.

Heat 2 tablespoons olive oil in a Dutch oven or a large ovenproof sauce pan. Add the chicken; brown for 2-3 minutes on each side. Remove chicken from pan and set aside on a plate or sheet tray.

Add the leeks to the pan; reduce heat to medium and sauté for 1-2 minutes. Deglaze the pan with wine and scrape the bottom of the pan. Add the garlic; sauté for 30 seconds. Add the chicken stock or broth; bring to a boil. Reduce heat to low; add chicken, thyme, oregano, bay leaf and olives; simmer for 10 minutes. Meanwhile, preheat oven to 350°F.

Cover pan and place in oven for 1 hour turning chicken halfway through.

Remove pan from oven. Transfer chicken, olives and leeks to a warm serving platter. Discard herb stems and bay leaf. Add lemon zest to the liquid in the pan. To make a pan sauce, bring the liquid to simmer; remove from heat and stir in butter. To make a thickened sauce, mix ¼ cup cold water or broth with corn starch; while whisking add corn starch liquid to the simmering pan liquid and cook until thickened. Season sauce with salt to taste. Ladle the finished sauce over the chicken, olives and leeks.