

Savory Lemon Chicken

Yield: 6 to 8 servings.

- 4 tablespoons extra-virgin olive oil, divided**
- 4 chicken thighs, skin on**
- 2 boneless, skinless chicken breasts, halved lengthwise**
- Juice of 1 lemon**
- 1 teaspoon dried oregano**
- 6 cloves garlic, peeled and thinly sliced**
- ¼ cup balsamic vinegar**
- Salt and freshly ground pepper**
- 1 lemon, cut into wedges**
- 1 cup mixed pitted olives**
- 4 tablespoons drained nonpareil capers**
- ¼ cup fresh basil leaves**

Preheat oven to 350°, with a rack in the middle position. In a cast-iron skillet over medium-high heat, add 2 tablespoons olive oil. Place chicken thighs in the skillet, skin side down, and cook for 3 minutes. Turn chicken thighs over and cook for another 3 minutes. Remove thighs from skillet and set aside.

Reduce heat to medium and place chicken breasts in skillet. Cook on each side for 3 minutes. Remove breasts from skillet and set aside.

Keep renderings in skillet and add 2 tablespoons olive oil, lemon juice, oregano, garlic, and balsamic vinegar. Scrape skillet and simmer with liquids for 2 to 3 minutes. Salt and pepper to taste.

Place the chicken thighs, skin side up, and the breasts in a baking dish. Scatter the lemon wedges, olives, and capers on top of the chicken. Bake for 25 to 30 minutes, or until an instant-read thermometer inserted into the thickest part of a thigh reads 165°. Remove from oven. Spoon juices over chicken and garnish with fresh basil leaves.

