

Roasted Chicken Thighs with Fennel, Oranges and Olives

3 Tbl. olive oil	2 fennel bulbs, cored & thinly sliced
2 tsp. finely chopped fresh rosemary	1 small red onion, thinly sliced
1 tsp. finely chopped fresh thyme	1 / 2 c. pitted Kalamata olives
1 tsp. kosher salt	1 large head garlic
1 / 2 tsp. freshly ground black pepper	1 unpeeled orange
4 large bone-in, skin-on chicken thighs (~1.5 lbs.)	

1. Preheat oven to 425 degrees.
2. Trim excess skin and fat from chicken thighs and pat dry.
3. Separate garlic head into individual cloves, root ends trimmed and papery skins removed.
4. Cut orange into eights and remove the seeds.
5. In a large bowl, combine the olive oil, rosemary, thyme, salt and pepper.
6. Brush the chicken thighs with half of the mixture.
7. Add the fennel, red onion, olives and garlic to the dressing bowl and toss to coat.
8. Spread this fennel mixture on a large, rimmed baking sheet and scatter orange sections on top.
9. Place chicken thighs on top of fennel mixture, skin side up.
10. Roast until chicken skin is browned, and an instant-read thermometer inserted near bone registers 165 degrees Fahrenheit, 30 to 35 minutes.
11. Remove from oven and serve with couscous, rice or potatoes.

Serves 4

NOTE from Meredith Deeds

As sophisticated in flavor as this dish is, it's surprisingly easy to make and perfect for dinner any day of the week.

From DeeAnn Stenlund via the *Minneapolis Star & Tribune*, March 9, 2019