

## Mediterranean Baked Chicken



### Ingredients:

8 boneless, skinless chicken thighs  
½ cup sliced green or Kalamata olives  
½ cup capers or thinly sliced cornichons  
¼ cup cilantro, chopped  
4 cloves garlic, minced  
½ cup brown sugar  
½ cup red wine vinegar  
½ cup olive oil  
½ cup white wine  
½ cup apricot or golden habanero, bourbon and pear jam  
Salt and pepper

### Directions:

- 1) Place chicken in the bottom of a baking dish and season with salt and pepper.
- 2) Layer olives, capers/cornichons, and the cilantro on top of the chicken.
- 3) Mix the remaining ingredients together and pour over the chicken.
- 4) Bake the chicken, uncovered in a 350 degree oven for 30-45 minutes or until chicken is cooked through.
- 5) Serve the chicken and a generous spoonful of the sauce, over curry seasoned cous cous.