

Chicken with anchovy, olives and parsley

Serves 2-4.

Ingredients (all measures approximate)

4 chicken thighs, bone-in and with skin on	2 red onions, cut in lines of longitude
6 cloves garlic, peeled	150-200g potatoes
50g parsley	10-20ml olive oil
50g anchovies in oil	1 long green pepper
25g soft black olives or 25g tapenade	12 cherry tomatoes, skins nicked with a cross at the base

Method (all description approximate)

- Take the chicken out of the fridge and out of its packaging a full hour before preparation: this will ensure the skin is pliable. When the hour is up, loosen but do not remove the skin.
- Blitz garlic, parsley, anchovies (with their oil) and olives, pitted if fresh (Turkish dublé are among the best and softest. Leave it in the blender bowl for now.
- Cube potatoes at 2cm, and cut onions vertically into thin wedges. Place potatoes and onions in a roomy oven dish and anoint with olive oil.
- Having removed the processor blade (!), scoop a quarter of the dark green stuff and slather it over a chicken thigh, pushing some under the skin. Lay the thigh on top of the potatoes and onions. Repeat for the other three thighs.
- Seed and decorticate the pepper and slice into 5mm rings. Nick the tomato skins with a cross at the base. Poke the pepper rings and the tomatoes into spaces in the dish.
- Cook uncovered in the oven for an hour at 190°C, or preferably at a lower temperature for longer (say, at 150°C for 80 minutes), then remove the meat onto a plate, cover it with aluminium foil, and let it rest for 20 minutes while you turn the heat up on the vegetables.

To accompany

A deep rosé (not a pale one) will work well, or a light red (such as gamay or cabernet franc) would suit this dish. If you are serving the red, chill it lightly as you would the rosé.

Cloudy apple juice or grape juice for those who don't.