



Chicken Thighs with Potato, Lemon & Castelvetrano Olives

Serves 4

8 sprigs oregano, leaves picked (½ cup packed)
½ cup green garlic, chopped
2 lemons, one zested and one cut into 1/8
2 tsp. cumin
3 Tbsp. olive oil
1 cup spring onion, sliced
8 chicken thighs (1½ lbs), bone in, skin on
2 large Yukon gold potatoes
1 cup castelvetrano olives, pitted, drained and rough chopped
1 cup fresh peas
1 cup fava beans, blanched and cleaned
4 tsp. kosher salt

Preheat oven to 350°F.

In a food processor combine oregano, garlic, lemon zest, cumin and 2 tablespoons oil. Process until chopped. Place mixture in large bowl and toss with chicken thighs.

Combine in a large bowl 1 tablespoon oil, potatoes, onions and 2 teaspoons salt. Place in a 10-inch cast iron pan. Place chicken thighs on top and sprinkle again with 2 teaspoons salt. Scatter lemon wedges in between chicken thighs.

Place the pan over medium heat, cook for 5 minutes or until the edges start to brown. Immediately place the pan on the top rack in the oven and bake for 10 minutes. Adjust oven temperature to 400°F and cook for another 25 minutes or until chicken is browned and internal temperature reaches 160°F. Scatter olives, fava beans and peas on top and serve.