



### Roasted Chicken, Roasted Peppers, Olive and Thyme Sauce

*Serves 6*

3 chickens (2½ pounds each, have your butcher debone and cut in half)  
Salt and pepper  
3 tablespoons olive oil  
½ cup red wine  
1½ cups Chicken Stock  
2 Roasted Red Peppers, peeled and seeded, (see below)  
1 cup Castelvetrano olives, pitted (can substitute another fruity green olive)  
5 tablespoons capers, drained  
3 tablespoons chopped fresh thyme  
2 tablespoons unsalted butter

#### *To prepare the chicken:*

Preheat the oven to 475°F.

Season the chicken liberally on both sides with salt and pepper. Place a large ovenproof roasting pan over two burners on high heat and add the olive oil. Add the chicken one piece at a time, skin side down, to the HOT pan. Baste the flesh side with a bit of the hot liquid from the pan and cook until the skin begins to brown, about 8 to 12 minutes. Transfer the pan to the oven for about 12 to 15 minutes or until the temperature by the thigh reaches 155°F on a meat thermometer. Remove the chicken from the pan and set aside.

#### *To prepare the sauce:*

With the pan back on the heat, add the red wine, chicken stock, peppers, olives, capers, and thyme. Reduce the liquid by half. Add the butter, and season with salt and pepper to taste.

#### *To serve:*

Place each chicken, flesh side down, on a plate and top with the sauce.

### Roasted Red Peppers

*Makes 1½ cups*

4 red bell peppers  
1 tablespoon olive oil

Roast the peppers on all sides on a grill or under a broiler until the skin is well charred, about 3 minutes. Put the peppers in a container, cover with plastic wrap, and refrigerate until cool. Peel and seed the peppers and slice them lengthwise. Toss the peppers with olive oil and refrigerate until needed, up to 1 week.

*Reprinted with permission from PLATS DU JOUR, the girl & the fig's Journey through the Seasons in Wine Country*