

Chicken Thighs with Orange, Lemon & Marmalade



Serves 4 Prep 10 mins

Cooking 45 mins

Easy

Ingredients

2 unwaxed oranges
1 unwaxed lemon
6 tbsp olive oil
2 garlic cloves, peeled and gently squashed, so broken but still whole (optional)
1 generous tsp bitter orange marmalade
1 sprig fresh oregano, or marjoram
1 sprig fresh rosemary
Salt and black pepper
8 skin-on chicken thighs
100g green olives (optional)

1. Working over a bowl, grate the zest from one of the oranges and the lemon, then squeeze in the juice from both. Add the oil, garlic, marmalade, herbs, salt and pepper, then whisk.
2. Add the chicken, turn the pieces a few times so they're well coated, then cover with a plate and chill in the fridge for at least four hours, and up to 24.
3. Pull the bowl from the fridge at least 30 minutes before you want to cook, and heat the oven to 200C/180C fan/gas 6. Tip the chicken and its marinade into a baking dish, then arrange the chicken skin side up in a single layer. Slice the remaining orange and tuck the slices into the gaps between the chicken. Bake for 45 mins, until the chicken skin is deep golden and the orange caramelised.
4. At the end of the cooking, assess the liquid; if you want to thicken it, pour it into a pan, add a little cornflour, stir and bring to the boil to thicken. Alternatively, reduce a little before pouring it back over the chicken and serving.