

Chicken with Rosemary & Pine Nuts

Ingredients:

- 12 chicken thighs
- 2 tablespoons olive oil
- 2 cloves garlic, peeled
- 4 sprigs Rosemary
- 2 sprigs Thyme
- 3 tablespoons Pine nuts
- salt & freshly ground black pepper

Directions:

- Heat oven to 325 degrees.
- Spread ½ the oil over the bottom of a shallow baking dish (that will hold chicken pieces in a single layer).
- With a knife blade, crush the garlic and a little salt into a pulp. Rub into chicken and place in the dish.
- Scatter Rosemary needles, Thyme leaves and seasoning under, over and between chicken.



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Directions: *(continued)*

- Sprinkle over remaining oil and bake for 45 minutes.
- Scatter Pine nuts over the chicken, baste and bake for another 10 – 15 minutes (exact timing will depend on size of chicken).
- Serve straight from dish.