

INGREDIENTS FOR 6 PORTIONS

- 1 large chicken
- 400 g green olives
- 400 g black olives
- 750 g tomatoes
- 250 g flaked almonds
- 3 to 4 glasses balsamic vinegar
- olive oil
- Salt, pepper, sugar to taste.

PREPARATION

- Cut the chicken into bite-sized pieces. *(The easiest way is to use the poultry shears.)*
- Brown the chicken in the olive oil, add salt and pepper then place in a baking dish.
- Add the chopped tomatoes, sprinkle with a little sugar *(to neutralise the acidity of the tomatoes)*. Season with salt and pepper. Add the green and black olives.
- Pour in the balsamic vinegar. *(The vinegar should come halfway up the chicken pieces.)*

COOKING TIME

Put the dish in a preheated oven at 165 °C for an hour and a half. Fifteen minutes before the end of the cooking time, spread the flaked almonds to the dish.

Return to the oven and bake at 180°C for 15 min. When ready to serve, the almonds should be nicely toasted.

NATHALIE'S ADVICE:

- *This recipe may cause surprise due to the huge amount of balsamic vinegar. In fact, all the flavours blend and the rest of the vinegar acidity is not strong. The result is delicious and this dish is best served with a good red wine (like a château Anthonic...).*
- *I serve this dish with green beans and/or rice.*
- *To avoid the cutting of the chicken, which takes time, you can use chicken thighs, in which case you should remove most of the skin. Otherwise the dish will be too rich.*

ROAST CHICKEN WITH OLIVES BALSAMIC VINEGAR AND ALMONDS