



Chicken Marbella

Ingredients

- 8 chicken legs, drumstick and thigh attached, skin on and scored 3 or 4 times to the bone (2 kgs)
- 15 g fresh oregano
- 3 tbsps red wine vinegar
- 3 tbsps olive oil (garlic infused for some extra flavour)
- 100 g pitted green olives
- 60 g capers, plus 2 tbsps of the liquid
- 2 bay leaves
- 1 20 mL dry white wine
- 1 tbsps sugar cane molasses
- salt and black pepper

Directions

- Pop all of it into a baking tray and it can be stored in the fridge for up to 2 days.
- Optional: you can add a side of pumpkin, broccoli, and broccolini.