



Quick Chicken Casserole

This tasty dish is easy to prepare and full of flavour.

8 deboned chicken thighs
4 tbsp your favourite Cobram Estate Extra Virgin Olive Oil
salt and freshly ground black pepper
4 sprigs lemon thyme
2 anchovy fillets, finely chopped
2 cloves garlic, chopped
12 black olives, chopped
3 zucchinis, finely diced
4 tomatoes, finely chopped
4 tbsp chopped parsley

Serves 4

Cut each deboned chicken thigh into 3 pieces.

Heat 2 tbsp Cobram Estate Extra Virgin Olive Oil in a wide, non-stick pan and brown chicken pieces on high heat. Season with salt and pepper, then add chopped lemon thyme and stir well. Reduce heat and cook for about 15 minutes. Transfer chicken pieces to a bowl.

Increase heat under pan and add remaining Cobram Estate Extra Virgin Olive Oil. Stir in anchovies, garlic, olives, zucchini and tomatoes and cook for 3 minutes. Add chicken pieces and reheat for 1 minute. Stir in parsley and serve, drizzled with a little more Cobram Estate Extra Virgin Olive Oil.

Ideal to serve with pasta, rice or mashed potato.

Enjoy your meal,

Gabriel Gaté