



Mediterranean Chicken Casserole

This extremely flavoursome chicken dish is easy to prepare for a large number. If possible, use free-range chicken for extra flavour.

- 4 large tomatoes
- 3 tbsp Cobram Estate Murray Valley rich & robust Extra Virgin Olive Oil
- 4 chicken drumsticks, skinless
- 4 chicken thighs, skinless
- 1 small brown onion, chopped
- 2 sprigs thyme, chopped
- ¼ cup dry white wine
- 1 clove garlic, crushed
- Salt and freshly ground black pepper
- 16 small kalamata olives
- 3 tbsp chopped parsley

Serves 4

Murray Valley rich & robust Extra Virgin Olive Oil



Cobram Estate murray valley extra virgin olive oil is multi-award winning, premium oil pressed from olives grown on Australia's leading groves near the famous Murray River

This oil is best enjoyed when drizzled over pasta dishes or vegetables, used as a marinade for meat, incorporated in stews or casseroles, added to tomato based sauces as a peppery seasoning and dipped with crusty bread.

Remove the eyes of the tomatoes. Halve tomatoes and squeeze out the seeds and juice, then chop the tomatoes or cut them into small cubes.

Heat the Murray Valley rich & robust Extra Virgin Olive Oil on medium heat in a wide, non-stick fry pan or in a wok. Brown the chicken for 2 or 3 minutes. Add the onion and thyme and stir for 2-3 minutes.

Add the wine, bring to the boil and boil for 30 seconds. Add the tomatoes and garlic and stir well. Season with salt and pepper and bring to a simmer. Cover with foil and a lid and cook at a simmer for 20-25 minutes or until the chicken is cooked. Stir a couple of times during the cooking.

Stir in the olives and reheat for 2 minutes. Just before serving, stir in freshly chopped parsley.

Enjoy your meal,

Gabriel Gaté