

Baked Chicken with Citrus, Fennel & White Wine



Serves 4 **Prep 15 mins**

Cooking 1h

Easy

Ingredients

- 1 Seville orange, zested and juiced (or 1 lemon and 1 orange, zested & juiced)
- 2 tsp Dijon mustard
- 4 tbsp extra-virgin olive oil + extra for drizzling
- 2 tsp sea salt flakes
- 2 tsp fennel seeds
- 650ml white wine
- 2 fennel bulbs. fronds reserved to serve
- 8 chicken thighs, skins on
- a handful of green olives

1. Whisk together the citrus zest and juice, mustard, oil, salt, fennel seeds and wine. Slice each fennel bulb into quarters lengthways and then each quarter lengthways into three pieces. Put the chicken, fennel slices and the marinade in a bowl, then cover and chill for a couple of hours, or preferably overnight.
2. Heat the oven to 200C/ Fan180C/Gas 6. Tip everything into a large roasting tin, arranging the chicken skin-side up on top. Scatter over the olives. Drizzle extra oil on top of the chicken, to help it brown. Cook in the oven for 1 hour or until the chicken is brown and the fennel tender.
3. Remove from the oven and reduce the sauce for a minute or two, either by placing the whole tin over the hob, or decanting the liquid to a separate pan - it should become a delicious sticky gravy consistency.
4. Serve with the sauce drizzled over and some fresh fennel fronds on top.