



This is an absolute delightful dish. The flavours of the fig, balsamic vinegar and rosemary drizzle, compliment the chicken perfectly. Place the dried figs on top of each chicken thigh while roasting the dish and crumble the feta on top, for an impressive end product.

The recipe uses two products from The Deli Coffee Co. range:

- The Deli Coffee Co. Balsamic, Fig & Rosemary Drizzle
- The Deli Coffee Co. Mediterranean Salt

Serves 4

Can be frozen

Roasted Chicken Thighs with Balsamic Fig & Rosemary Drizzle



800gr Chicken thighs bone in, skin on

Olive Oil

The Deli Coffee Co. Balsamic Fig & Rosemary Drizzle

The Deli Coffee Co. Mediterranean Salt (use in grinder)

2 small Onions

120gr crumbles Feta, for garnish (optional)

Parsley, roughly chopped

Steps

Preheat oven to 200 degrees. Meanwhile in a large cast iron skillet or other heavy bottomed oven safe skillet, heat the olive oil over a medium-heat, till hot but not smoking. Nestle all the chicken thighs into the skillet, skin side down and sear the thighs without moving them for 5-7 minutes or until nicely browned. Turn the thighs over in the pan so they are skin-side up and turn off the heat. Place onion in between the chicken thigh pieces in the pan and top with the Balsamic Fig & Rosemary Drizzle. Place in the skillet into the preheated oven and cook for 15-20 minutes (depending on their size). Remove from the oven and let stand for 5 minutes. Top with a little crumbled feta, if you'd like & parsley. Serve and enjoy.