

Recipe from FormerChef.com

## Sherry Braised Chicken Thighs with Meyer Lemons and Olives

1 Tbsp olive oil  
1.5-2 lbs boneless, skinless, chicken thighs  
2 each Meyer lemons, one juiced, one sliced in rounds  
1/2 cup (2.75 oz wt.) green olives, pitted  
5 each garlic cloves, cut in half  
1/3 cup sherry wine  
1 cup [chicken stock](#)  
fresh thyme and oregano (about .25 oz total), chopped  
salt and pepper to taste

Preheat oven to 300 degrees (optional, see below).

Put the chicken pieces on a plate and pat dry with a paper towel. Season with salt and black pepper.

Heat a large cast iron frying pan until hot and then add the olive oil. A cast iron pan isn't necessary if you don't have one; a regular heavy bottomed frying pan will work fine. Place the chicken in the pan (on what would have been) skin side down and cook for about 2 minutes until browned on that side. Turn the pieces over and cook for another 2 minutes.

Add the sherry and the garlic cloves and let the sherry reduce by about 50%. Add the chicken stock, lemon juice and green olives. Sprinkle half of the chopped herbs on top along with the lemon slices and then cover with a lid.

At this point you can reduce the heat to low and cook on the stovetop or place the pan in the oven. I prefer the oven because it provides a more even temperature and cooking process. Cook covered for about 20 minutes until the chicken is cooked through and very tender. Remove the lid and if desired, cook for a few minutes more, allowing the sauce to slightly reduce.

Serves 4