



CHICKEN MARABELLA

Categories: Main Course
Tools:
Locations: Meat Locker
Plate/Store: Entree Container

Yield: 450 lbs
Portion: 10 oz
Num. Portions: 720

Ingredients:

720	ea	Chicken Thighs ; 7000203	2.08	gal	Spanish Olives
2.17	cup	Garlic Puree	1.73	gal	Capers
.65	cup	Dried Oregano	2.77	cup	Bay Leaf
1.45	gal	Red Wine Vinegar	8.69	cup	Brown Sugar
23.18	cup	Olive Oil	2.77	gal	White Wine
38.77	lb	Pitted Prunes			

Directions:

1. Combine all the ingredients except the chicken, brown sugar and white wine, into a marinade.
2. Toss the chicken in the marinade and refrigerate overnight.
3. Arrange the chicken on sheet pans, covering with the marinade. Sprinkle the white wine and sugar over the chicken.
4. Roast in a 375 degree oven until the internal temperature of the chicken reads 170 degrees.