

Chicken Zarzuela Casserole

16 bone-in chicken thighs, skinned (about 4 pounds/2 kg)
1 teaspoon (5 mL) salt, divided
½ teaspoon (2 mL) pepper
1 tablespoon (15 mL) vegetable oil
½ cup (125 mL) dry white wine
1 tablespoon (15 mL) extra-virgin olive oil
2 Spanish onions, chopped
6 garlic cloves, minced
1 (796 mL) can tomatoes
4 teaspoons (20 mL) sweet paprika
1 teaspoon (5 mL) dried marjoram or oregano leaves
¼ teaspoon (1 mL) saffron threads
⅓ cup (75 mL) ground almonds
1 tablespoon (15 mL) lemon juice
1 cup (250 mL) large green olives, pitted and halved
¼ cup (50 mL) chopped fresh parsley

Sprinkle chicken with ½ teaspoon (2 mL) salt and pepper. In large heavy nonstick frypan, heat vegetable oil over medium-high heat; brown chicken in batches. Transfer to 13x9-inch (33x23 cm) glass baking dish. Drain off any fat from pan. Add wine; bring to boil, scraping up any brown bits from bottom of pan. Pour over chicken.

Wipe out frypan, Add olive oil; heat over medium heat. Cook onions and two-thirds of the garlic for 4 to 6 minutes or until golden. Add tomatoes, paprika, marjoram and remaining salt, breaking up tomatoes with wooden spoon; bring to boil and pour over chicken. Cover loosely with foil; bake at 375 F (190 C) for about 40 minutes or until juices run clear when chicken is pierced. Meanwhile, crumble saffron into small bowl; pour in 2 tablespoons (30 mL) hot water and let stand for 5 minutes. Add almonds, lemon juice and remaining garlic to saffron; stir into chicken mixture along with olives, Bake, uncovered, for about 10 minutes or until heated through. Stir in parsley. Serve with rice or couscous.