



### **Mediterranean Chicken with Grapes**

*What makes the sauce so delicious – pita chips*

1 teaspoon (each) garlic powder, onion powder, lemon pepper, salt

2 (each) chicken thighs; chicken legs

1-1/2 Tablespoons olive oil

1 cup chicken stock or broth, divided

2 garlic cloves, sliced

1 Tablespoon fresh rosemary, minced

1 Tablespoon fresh sage, minced

3 ounces sliced marinated artichoke hearts, well drained

1/4 cup pitted black olives

1 cup seedless red grapes

**Sauce:** 1/3 cup fine crushed pita chips

2 Tablespoons crumbled feta cheese

**Garnish:** 1 bunch seedless red grapes

Fresh rosemary; fresh sage

**Serve with:** pita chips as desired

1. Preheat oven to 400-degree F. Set aside a small roasting pan.
2. In a small bowl, combine garlic powder, onion powder, lemon pepper, and salt.
3. Pat chicken thighs and legs dry with paper towels; sprinkle and rub combined spices completely over the chicken.
4. Heat oil in a small ovenproof roasting pan over medium high heat. Add chicken pieces; cook for about 10 minutes, turning chicken to brown and crisp all sides. Remove chicken to a plate.
5. Add 1/2 cup chicken stock to roasting pan; stir and scrape up browned bits. Add garlic, rosemary, sage, artichoke hearts, black olives, and red grapes. Return chicken to pan, skin-side up. Place cover over pan. Bake in preheated 400-degree F oven for about 30 to 40 minutes or internal temperature tests to 175 degrees F. Remove chicken, grapes, and olives to warm plate to rest about 10 minutes.

**Prepare Sauce:** Place pan drippings and remaining 1/2 cup chicken stock in roasting pan or a small saucepan; stir in fine crushed pita chips and feta cheese; cook stirring until mixture thickens to desired consistency.

**For Serving:** Evenly spread sauce in roasting pan; return chicken, baked grapes, and olives to pan or serving dish. Garnish with fresh grapes, rosemary, and sage sprigs. Serve with pita chips for sauce dipping.

Yield: Serves 2 to 4

**Cook's Note:** You could also use turkey as a substitute for chicken. This recipe is scaled for small pan serving. If you double the recipe, use a larger roasting or sheet pan. For the larger serving, it's easier to use a saucepan for preparing extra sauce.

**About the Recipe:** Chicken dark meat thighs and legs are some of the juiciest parts of a roasted chicken. The seasoning adds savory notes and delightful new herb flavors to infuse a Mediterranean essence into the tender chicken. An added bonus is the juicy red grapes and pita thickened sauce, perfect for those pita crisps.

**Note:** *Roasting Note Temperature:*

While leg and thigh meat are still safe at 165 degrees F, it is recommended to cook your chicken until the internal temperature reaches about 170-175 degrees F. Chicken legs consist of actively worked muscles and the meat is tougher because of it. The higher temperature helps break down muscles. You must remember that leg meat needs to be cooked to higher temperatures than the leaner and more delicate breast meat because it contains more connective tissue that needs time and high temperatures to dissolve properly. For More Information See:

<https://dalstrong.com/blogs/news/chicken-thigh-temp>