

Chicken with Figs

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This succulent chicken dish combines meaty chicken thighs, sweet sticky figs, sharp lemon, and a variety of sweet and sour flavours to create a Mediterranean inspired supper. Serve the chicken with rice to soak up all the juices and sprinkle with a few fresh basil leaves for extra flavour.

Ingredients:

12 chicken thighs
675g dried figs
1 lemon
Juice of one lemon
4 tbsp. water
4 tbsp. white wine vinegar
4 tbsp. brown sugar
Salt and pepper

Directions:

1. Peel the whole lemon and cut into slices.
2. Preheat oven to 200C and combine the lemon juice, water, white wine vinegar and brown sugar in a small bowl until full mixed.
3. Put the figs and lemon slices on the bottom of a baking dish. Arrange the chicken thighs over the top, pour the lemon and vinegar mixture over the top then sprinkle with salt and pepper.
4. Put into the oven and cook for 40 minutes to one hour, until you get lovely browned chicken. Baste with the juices three or four times whilst cooking.

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