

Chicken Baked in a Bed of Bread and Swiss Chard

Servings: 4

1/2 pound peasant bread, cut into 1" cubes
1/4 cup extra virgin olive oil
1/4 cup capers, drained
1/4 cup golden raisins
1 bunch Swiss chard leaves, torn into pieces
3 shallots, thinly sliced
3 cloves garlic, coarsely chopped
1 teaspoon thyme
salt and pepper
8 skinless chicken thighs, bone-in

Preheat the oven to 350. In a large bowl, toss the bread cubes with the olive oil, capers, raisins, Swiss chard, shallots, garlic, and thyme. Season with salt and pepper. Spread in a large cast iron casserole.

Season the chicken pieces with salt and pepper and arrange over the bread mixture. Cover with parchment paper and top off with the lid of the pan. Bake for 35 minutes.

Remove the lid and paper from the pan and increase the oven temperature to 400. Bake the chicken for 10 to 12 minutes longer until golden on top. Remove from the oven and let the casserole sit for 10 minutes.

Serve the chicken with spoonfuls of the greens and bread.

Adapted from "Food and Wine", December 2010.

Per Serving (excluding unknown items): 328 Calories; 19g Fat (52.3% calories from fat); 28g Protein; 11g Carbohydrate; 1g Dietary Fiber; 115mg Cholesterol; 220mg Sodium. Exchanges: 0 Grain(Starch); 4 Lean Meat; 1/2 Vegetable; 1/2 Fruit; 2 1/2 Fat; 0 Other Carbohydrates.