

Chicken Marbella with Kale

By Riddley Gemperlein-Schirm

I'm pretty sure my mom first added kale to get me to try the vegetable. And, oh, did it work! Serve with crusty bread—you won't want to waste any of that sauce. Recipe slightly adapted from the [Silver Palate Cookbook](#).

Serves 4 to 6, but can easily be doubled

- 2 chickens, 2 1/2 pounds each, quartered
- 1/2 head of garlic, peeled and finely pureed
- 2 tablespoons dried oregano
- Coarse salt and freshly ground black pepper, to taste
- 1/4 cup red wine vinegar
- 1/4 cup olive oil
- 1/2 cup pitted prunes
- 1/4 cup Spanish green olives (Manzanilla work well)
- 1/3 cup capers, with a bit of juice
- 6 bay leaves
- 1/2 bunch kale, stemmed and leaves roughly chopped
- 1/2 cup light brown sugar
- 1/2 cup white wine
- 2 tablespoons Italian parsley or cilantro, finely chopped
- Crusty bread, for serving

1. In a large bowl combine chicken quarters, garlic, oregano, pepper and coarse salt to taste, vinegar, olive oil, prunes, olives, capers and juice, and bay leaves. Cover and let marinate, refrigerated, overnight.
2. Preheat oven to 350° F.
3. Arrange kale in a single layer in a a large, shallow baking pan. Then arrange the chicken in a single layer in over top and spoon marinade over everything evenly. Sprinkle kale and chicken pieces with brown sugar and pour white wine around them.
4. Bake for 50 minutes to 1 hour, basting the chicken frequently with pan juices. Prick one of the thigh pieces with a fork. If the juices run a clear yellow, the chicken is done.
5. With a slotted spoon, transfer kale, chicken, prunes, olives and capers to a serving platter. Spoon some pan juices ovetop and sprinkle generously with chopped parsley or cilantro. Put the remaining pan juices in a saucer to pass around the table. Serve with crusty bread for soaking up all that sauce.