



Tuscan Baked Chicken in Creamy Onion Marmalade Sauce

Preparation time: 15 minutes

Cooking time: 1 hour

Serves 4

Ingredients:

- 30ml olive oil
- 4 chicken drumsticks & 4 chicken thighs
- Salt
- Pepper
- 1 onion, sliced
- 4 cloves garlic, finely sliced
- 1 tsp paprika
- ½ tsp dried thyme
- ½ tsp dried oregano
- 100g sundried tomatoes, roughly chopped
- 1 Tbsp tomato paste
- ½ cup chicken stock
- 1 x 230g tub President Thick & Smooth Onion Marmalade Cream Cheese

Method:

1. Preheat the oven to 175C.
2. Heat the olive oil in an oven proof dish/pan over a medium-high heat on the stove top.
3. Season the chicken pieces generously with salt and pepper. Once the oil is hot, add the chicken pieces skin side down. Allow them to go golden and caramelize all over.
4. Remove the chicken from the pan and turn the heat down to medium-low.
5. Add the onions and sauté for 8 minutes, until softened. Add the garlic, paprika, thyme & oregano and sauté for a further 3 minutes.
6. Add the sundried tomatoes and tomato paste. Stir until well combined.
7. Add the chicken stock and President Thick & Smooth Onion Marmalade Cream Cheese. Bring to a boil and whisk so it completely incorporated. Add the chicken pieces, skin side up, and place in the oven. Allow to bake for 45 minutes, until the chicken is cooked through. If the chicken skin is going too dark, cover the dish with tin foil.
8. Serve hot, topped with fresh basil.