

McKahn Wines Pairing Series



ENTRÉE



4 SERVINGS



1 HOUR

PROVENÇAL CHICKEN WITH OLIVES & HERBS

INGREDIENTS

- 6 bone-in, skin-on chicken thighs
- Kosher salt and freshly cracked black pepper
- 2 tbsp olive oil
- 1 medium yellow onion, thinly sliced
- 4 garlic cloves, smashed
- 1 cup cherry tomatoes, halved
- ½ cup dry rosé or dry white wine
- ¾ cup chicken stock
- ½ cup Niçoise or Kalamata olives, pitted
- 1 tbsp tomato paste
- 1 tsp Herbes de Provence
- 1 tsp fresh thyme leaves
- 1 strip lemon zest (optional)
- 1 tbsp capers (optional)
- 2 tbsp fresh parsley, chopped
- Zest of ½ lemon for finishing

NOTES

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DIRECTIONS

1. Season the chicken

Pat the chicken dry and season generously with salt and pepper.

2. Sear the chicken

Heat olive oil in a large skillet or Dutch oven over medium-high heat. Place the chicken skin-side down and cook until the skin is deeply golden and crisp, about 5–7 minutes. Flip and cook another 2–3 minutes, then transfer the chicken to a plate.

3. Cook the aromatics

Lower the heat to medium. Add the sliced onion to the same pan and cook until softened and lightly caramelized, about 5 minutes. Add the garlic and cook for another minute.

4. Build the sauce

Stir in the tomato paste and cook briefly to deepen the flavor. Pour in the wine to deglaze the pan, scraping up any browned bits from the bottom.

5. Simmer

Add the chicken stock, cherry tomatoes, olives, herbs, lemon zest, and capers. Bring the sauce to a gentle simmer.

6. Finish cooking

Nestle the chicken back into the pan, skin-side up. Partially cover and simmer for about 25–30 minutes, until the chicken is tender and cooked through.

7. Garnish and serve

Sprinkle with chopped parsley and a little lemon zest just before serving.

NOTES

Our Mourvèdre is a natural match for this Provençal-style chicken. The olives, garlic, and herbs bring out the wine's savory side - think black pepper, dried herbs, and that slightly meaty depth - while the tomatoes and splash of wine in the sauce keep the whole pairing feeling bright and balanced.