

Mediterranean Lemon-Thyme Braised Chicken



<Ingredients (4 people)>

400g Chicken drumsticks
4 stalks Thyme
1 Large lemon
3 stalks Celery
1/2 Large onion
4 cloves Garlic
2 tsp Capers
1 Tbsp Virgin olive oil
1 pinch Salt
200ml White wine
1 Bay leaf
Black pepper

<Method>

1. **Cook the chicken**

Apply salt over the chicken. Heat the casserole on high heat with no oil, place the chicken skin side down. Grill until the chicken is spontaneously removable and turns all surfaces into crispy golden .

Meanwhile dice the thyme, onion, capers and garlic. Slice the lemon and celery.

Transfer the chicken from the heat and set aside. Lightly wipe off the grease using kitchen paper.

2. Braise

Pour the olive oil and add celery, onion, garlic and one pinch salt and stir on medium heat. Put the chicken and remaining juice in a tray (this is important!) back to the casserole and scatter capers. Place the lemon and bay leaf and pour the white wine over. Braise for 20 minutes with cover on low heat.

Meanwhile boil any short pasta in al dente.

Taste and adjust if you need. Serve with the pasta and black pepper alongside.