

# PECHUGAS DE POLLA A LA ANDALUZAS

## *Andalusian Chicken Breasts*

Serves 10

1 head of garlic, cloves peeled and minced	5 bay leaves
¼ cup dry leaf oregano	½ cup capers
1 tsp salt	2 tbsp lime juice
2 tsp freshly ground pepper	10 chicken breasts, boned, skinned, and split
¾ cup vegetable oil	1 cup dry sherry
½ cup red wine vinegar	1 cup packed brown sugar
1½ cups pitted plums left whole	¼ cup finely chopped parsley
½ cup stuffed green olives left whole	½ cup slivered almonds, lightly toasted
2 red bell peppers, cored, seeded, and sliced lengthwise	

In a container suitable for marinating the chicken, combine the garlic, oregano, salt, pepper, oil, vinegar, plums, olives, red bell peppers, bay leaves, capers, and lime juice. Immerse the chicken breasts in this marinade, cover, and refrigerate 8 to 12 hours.

An hour and a half before serving time, preheat the oven to 325 degrees.

Place the chicken in a single layer in a large baking dish. Remove the bay leaves and pour the marinade over the chicken. Place the peppers on top. Cover the pan tightly with foil and bake for 1 hour.

Remove the pan from the oven and uncover it. Pour the sherry over the chicken and sprinkle on the brown sugar. Return the pan, uncovered, to the oven for 15 minutes, or until the brown sugar is crispy. (Be careful not to burn it.)

Garnish the chicken with parsley and almonds.