
What Geeks Eat...

Stuffed Chicken Thighs with a Red Pepper Tomato Sauce
Inspired by a recipe from Michael Chiarello

For the sauce:

- 1 tablespoon extra-virgin olive oil
- 2 clove garlic minced
- 1 dried bay leaf
- 1 large red bell peppers diced
- 1 can puree tomatoes 28 oz.
- 1 handful fresh oregano leaves
- salt and pepper

The stuffing and chicken:

- 3 garlic cloves
- 1 handful fresh oregano leaves
- Pitted Kalamata olives, 6 ounce jar drained
- 5 tablespoons extra-virgin olive oil
- 20 chicken thighs, boneless, skinless

Preheat the oven to 375°F. Put all the sauce ingredients into a medium sauce pan and bring to a boil reduce to a simmer with the lid off.

Drop all the stuffing ingredients into the workbowl of your food processor and pulse until it forms a paste.

Lay the chicken out on your work surface and salt them on both sides. Place 1 or 2 teaspoons of the stuffing in each chicken thigh and then roll them up and place them on a sheet pan covered with parchment. Place them so that the loose edge of the roll is down against the sheet pan, that way they won't spring open and you don't need to go to the trouble of tying them shut. Bake them in the oven for 30 minutes or until done.

Rinse the food processor's work bowl and then take the sauce off the heat and pour it into the work bowl. Let it sit and cool for at least 10 minutes. Then process until smooth. Pour it back into the saucepan and keep it hot over a low flame.

Serve the chicken with a dollop of sauce on top. Enjoy.