



RECIPE BY  
EXECUTIVE CHEF TODD KELLY

### **Braised Chicken Thighs with Roasted Tomatoes and Kalamata Olives**

|         |                        |
|---------|------------------------|
| 1 Pound | Chicken Thighs         |
| 5 Ea    | Roma Tomatoes          |
| 2 Tbls  | Chopped Rosemary       |
| 2 T bls | Chopped Garlic         |
| 1/2 C   | Halved Kalamata Olives |
| 1/2 C   | All-Purpose Flour      |
| 2 Qt    | Chicken Stock          |

1. Quarter tomatoes and toss with olive oil, chopped garlic and rosemary roast in a 300 oven until tomatoes are cook down to 1/4 of there starting size.
2. Dust chicken thighs in flour seasoned with salt and pepper.
3. Sear thigh in a large skillet add roasted tomatoes and kalamata olive & chicken stock.
4. Cover with foil and cook in a 300 oven for 1 hour.
5. Serve with pasta or risotto.

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