

MEDITERRANEAN CHICKEN WITH OLIVES & RAISINS

- 1 cup long-grain brown rice
- Coarse salt and ground pepper
- ½ teaspoon cinnamon
- 1 bunch collards or spinach (1 pound), thick stems removed, and coarsely chopped
- 1 tablespoon olive oil
- 4 chicken thighs skin on bone in (about 1 pound total)
- 6 to 8 fresh sage leaves.
- ½ cup chopped sweet onion
- 10 grape tomatoes split in half
- 1/4 cup pitted Kalamata olives, slivered
- 1/4 cup golden raisins
- 1/2 cup dry white wine or 1/2 cup chicken broth plus 1 tablespoon balsamic vinegar

DIRECTIONS

In a medium saucepan, bring 1 3/4 cups water to a boil. Add rice, season with salt, and return to a boil. Reduce to a simmer, cover, and cook just until tender, 16 to 18 minutes. Remove pan from heat; add spinach, cover, and let stand, without stirring, for 10 minutes. Using a fork, fluff rice and mix in spinach.

While rice is cooking, add oil to an oven proof skillet. Set oven to 400 degrees. Remove bone from thigh (if desired for prettier outcome) Loosen skin with your finger and tuck a leaf or 2 of sage under the skin. Season chicken with salt, pepper and cinnamon. Add onions, olives, tomatoes, raisins and wine. Cover skillet and bake covered 25 minutes; uncovered 10 minutes.

Serve chicken over spinach rice, and top with sauce.