

# THE OLIVE ANDS THE GRAPE

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## THE CZAR'S CHICKEN

4 boneless/skinless chicken thighs (about 1 lb.)

1-2 TB. *Olive oil*

2 tsp. *Russian Seasoning*

1 TB. *balsamic vinegar*

1/3 Cup water

3 Cups cooked rice (we suggest basmati)

Wash the chicken and pat dry. Season both sides with Russian Seasoning. Heat 1 TB. olive oil over medium-heat in a heavy-duty pan big enough to hold all the chicken. When hot, add chicken thighs, with the cut-side down first. Cook about 10 minutes, checking after 5 minutes to see how brown the underside is. Adjust the heat if necessary. Turn the chicken over after 10 minutes. Shake the pan a bit after every few minutes of cooking time to move the chicken around a bit so the thighs don't stick. If the pan seems dry and the chicken seems to be sticking, add the extra TB. of oil. Usually it won't be needed. After 10 minutes, turn the chicken again, reduce the heat to just under medium, and cook until done, roughly another 10 minutes for a regular-sized thigh, 15-20 for a larger one.

Remove the chicken from the pan to a platter. Drain off most of any excess oil in the pan. Pour in the balsamic vinegar to deglaze the pan, using a spoon or spatula to scrape up the nice brown bits. Add the water and stir until combined and bubbly brown—about 2 minutes. Then, add the cooked rice and toss to coat. Serve with the chicken.

Items in ***bold italic*** available at THE OLIVE AND THE GRAPE, Mentor and Cleveland, OH

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