



Wheat Beer Braised Chicken Thighs

Ingredients:

- 16 chicken thighs
- 1/2 teaspoons salt
- 1/4 teaspoons black pepper
- 1/2 cup za'atar*
- 1 Tablespoons dried oregano
- 1/4 cup olive oil
- 1/2 onion, diced
- 1 teaspoons garlic, minced
- 4 tomatoes, cut into 6 pieces each
- 2 bottles Hefenweizen Wheat Beer
- 1/2 cup chicken stock
- 1/2 cup green olives, pitted
- 1/2 cup black olives, pitted
- 1 lemon, zested

Makes: 8 servings
Prep Time: 20 minutes
Cook Time: 6 minutes

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Directions:

1. Place chicken thighs on flat surface; sprinkle with salt, pepper, za'atar and oregano.
2. In deep skillet over medium high heat, arm olive oil. Add chicken thighs and cook, turning, until golden brown on each side, about 3 minutes per side. Add onion pieces, garlic, tomatoes, 1 bottle Hefenweizer Wheat Beer and chicken stock. Lower heat; cover and cook for 10 minutes.
3. Uncover pan; add secon bottle of beer, green olives, black olives and lemon zest. Cook for 5 minutes, uncovered.
4. Preheat grill to medium heat.
5. Place chicken thighs on grill and cook for 3 minutes on each side.

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Recipe courtesy of the National Beer Wholesalers Association.

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