

## Chicken Marsala

Makes 4 servings

4 chicken legs  
4 chicken thighs  
2 tablespoons olive oil  
 $\frac{2}{3}$  cup Marsala wine  
1 tablespoon chili powder  
1 teaspoon cumin  
1 teaspoon oregano  
Salt and black pepper  
1 (6-ounce) jar salad olives, drained  
1 (6-ounce) can black olives, drained  
Hot cooked rice or potatoes (optional)

1. Preheat oven to 350°F. Spray 13X9-inch baking dish or casserole dish with nonstick cooking spray.
2. Heat large skillet over medium-high heat. Add chicken; cook 4 minutes or until lightly browned (not cooked through). Remove to prepared dish.
3. Add wine, chili powder, cumin, oregano, salt and pepper to skillet; cook and stir 4 to 5 minutes deglazing skillet. Stir in olives. Pour wine mixture over chicken.
4. Cover; bake 1 hour or until chicken is cooked through to (165°F). Serve with rice, if desired.

*Courtesy: Cheryl Hellstedt*