



rm water. Add 1 tablespoon oil, salt, sugar, garlic powder, herbs,
il smooth. Stir in enough remaining flour to form a soft dough
oured surface, and knead until smooth and elastic, 6 to 8 minutes.
ce to grease the top. Cover and let rise in a warm place until

Grease a large baking
angle and place on a greased baking sheet. Cover and let rise until
400°F. With fingertips, make several dimples over top of
oil and arrange tomatoes over the top. Sprinkle with cheeses. Bake
il golden brown. Remove to a wire rack.

8 bone-in, skin-on chicken thighs
2 tsp. kosher salt
1 tsp. freshly cracked black pepper
2 Tbsp. extra-virgin olive oil
3 to 4 sprigs fresh thyme or 1 Tbsp. dried thyme
12 cloves garlic, peeled
6 medium shallots, peeled and halved

2 pints cherry tomatoes
½ cup halved and pitted dates
1 cup green olives, pitted
1 cup dry white wine (such as Sauvignon Blanc)
or chicken stock
4 cups mashed potatoes, for serving
Crusty bread, for serving

salt and pepper. Heat the oil in a large oven proof-pan over medium-high heat. Once the oil is glistening, add the chicken, skin sides down, and cook undisturbed for 4 to 5 minutes, or until golden brown. Flip chicken and arrange the thyme, garlic, shallot the wine and bring to a simmer. Cover and transfer to the oven. Cook for about 60 minutes or until the chicken registers 165°F on an instant-read thermometer. Serve over rice, polenta, or mashed potatoes with crusty bread, if desired.

