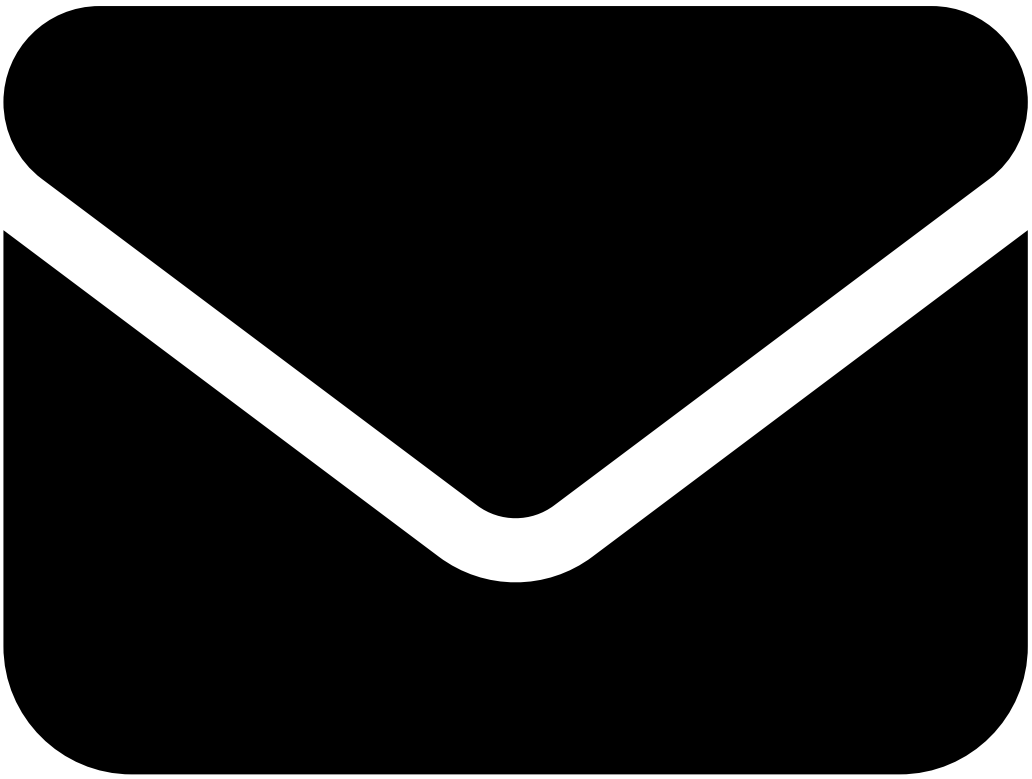
Mediterranean oven baked chicken

Mediterranean Oven Baked Chicken

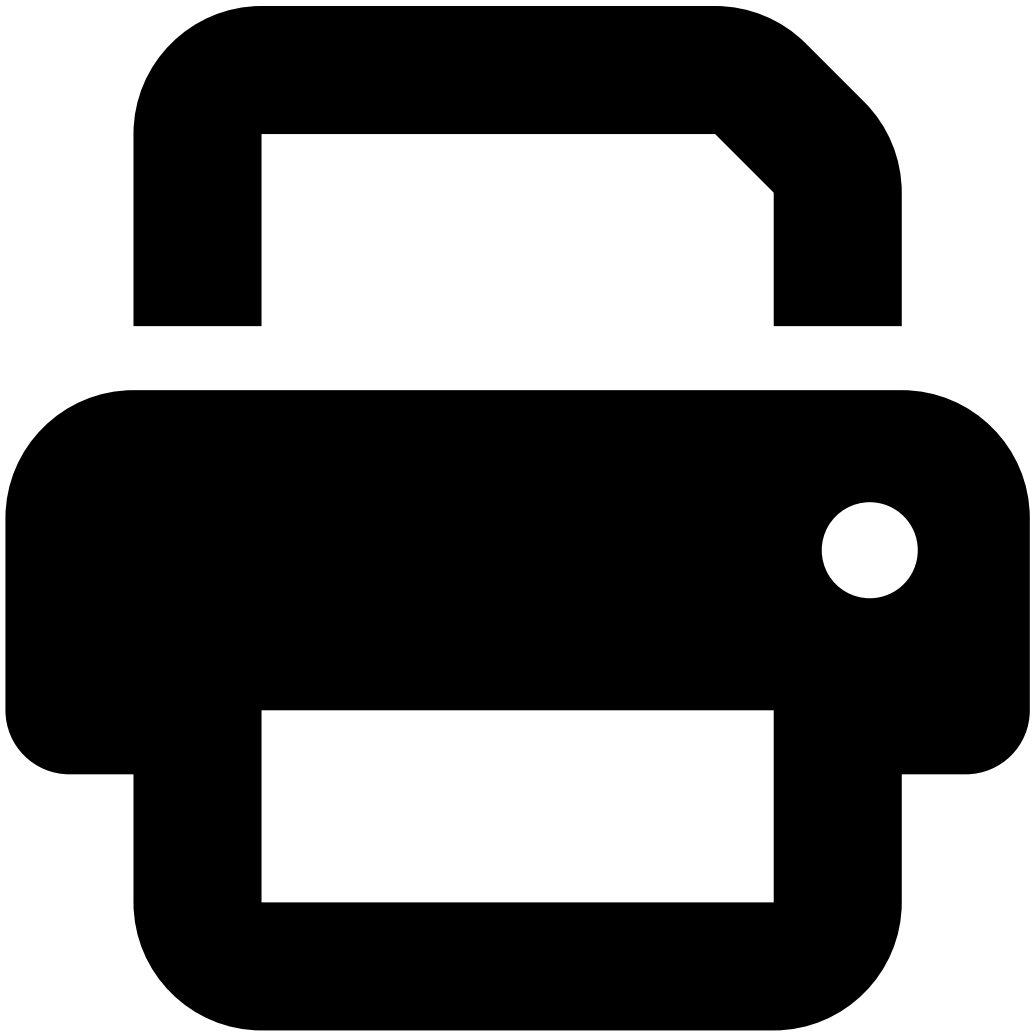
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There’s something about Chicken Marbella that feels effortlessly elegant, even though it couldn’t be easier to make. I first tasted it years ago at a dinner party and was immediately hooked by the sweet-and-savory flavors—tangy capers and green olives, sweet prunes, and tender chicken all bathing in a garlicky wine sauce. This version is an Italian take on the classic, with a few tweaks to bring out even more bold, Mediterranean flavors.

This version is a smaller batch, perfect for a cozy dinner or a little something special without all the fuss. I use a mix of bone-in chicken breasts and thighs for rich flavor and juicy texture. The overnight marinade does all the heavy lifting, and the oven does the rest. Serve it with crusty bread to soak up every drop of that incredible sauce, and you’ve got a dish that feels fancy without trying too hard.

Things to know about this Mediterranean oven baked chicken

1. Marinating is key in this chicken recipe, the dish gets it’s signature flavor from a long marinade. Give it at least4 hours, but overnight is better for deep , rich flavor.
2. Using a mix of bone-in , skin -on chicken breast and thighs adds moisture and flavor.
3. You can use either dried prunes or figs. Combined with the briny olives and capers, it’s a delicious taste of sweet and savory.
4. A classic with an Italian twist. While chicken Marbella was born in New York kitchens, this Italian version has all the bold flavors of Italian cooking, oregano, garlic and olive oil.
5. It’s even better the next day. Like many braised or marinate dishes, leftovers are delicious.
6. It’s a perfect chicken recipe for entertaining. This dish can be prepped ahead and roasted just before you’re ready to serve.
7. This Mediterranean oven baked chicken freezes well. Store cooled portions in an airtight freezer container and reheat for a ready made meal. ENJOY!!! If you like easy chicken recipes try my Easy chicken Francese or my easy chicken picatta or my easy chicken marsala

Mediterranean Oven Baked Chicken



Mediterranean Oven Baked bone-in Chicken is an easy, flavorful dinner made with tender chicken, fresh Mediterranean-inspired ingredients, and aromatic herbs. Everything comes together in one pan for a simple, satisfying meal with minimal cleanup.

- 2 bone-in skin-on chicken breasts
- 2 bone-in skin-on chicken thighs
- 4 cloves garlic, minced
- 2 tablespoons red wine vinegar
- 2 tablespoons olive oil
- 2 tablespoons dried oregano
- Salt & freshly ground black pepper (to taste)
- 1/3 cup pitted prunes (roughly chopped if large)
- 1/4 cup pitted Spanish green olives
- 2 tablespoons capers with a bit of brine
- 2 bay leaves
- 1/3 cup dry white wine
- 2 tablespoons brown sugar
- Chopped parsley (for garnish)

1. Marinate the Chicken (do this the night before if you can): In a bowl or zip-top bag, combine garlic, vinegar, olive oil, oregano, salt, pepper, prunes, olives, capers, and bay leaves. Add chicken and toss to coat. Cover and marinate in the fridge overnight or at least 4 hours.
2. Bake: Preheat oven to 375°F (190°C). Place chicken in a baking dish in a single layer. Pour all the marinade over it. Sprinkle brown sugar over the chicken, then

pour in the white wine.

3. Roast: Roast uncovered for 50–60 minutes, basting occasionally with the pan juices. The chicken is done when golden and its internal temp hits 165°F.
4. Serve: Plate the chicken with spoonfuls of the prunes, olives, and juices. Garnish with chopped parsley.

Main Course
Mediterranean
baked chicken recipe