

# Mediterranean Marinade

## Ingredients

- 8 pieces thighs / drumsticks
- 1 tin chopped tomato

### For the marinade

- 2 tbs olive oil
- 10 - 12 black olives
- 2 cloves garlic
- 1/4 cup fresh basil leaves
- 2 tbs capers chopped
- 1 small lemon cut into cubes
- salt and pepper

## Method

Combine all the ingredients for the marinade together. Pour over the chicken and allow to marinate for 2 hours or more. Add the tomatoes, salt and pepper and cook in hot oven for 45min to an hour.