

Lemon, Green Olive & Oregano Chicken with Olive Oil Flatbreads

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Gather & Feast

This meal is perfect for sharing. We've got pan-fried flatbreads - olive oil right in the dough gives them that golden colour and soft, chewy bite, then a pan-fry in more of it for crispy edges. You could also cook these in a pizza oven. Then there's baked chicken with green olives, lemon, garlic and fresh oregano, served with simply dressed leaves and tzatziki. Serve it out on platters so people can plate up themselves, or get everyone stuffing their own pita. So good.

SERVES 4 | **PREP** 40 min | **COOK** 55 min | **TOTAL** 1 hour 35 min (+ marinating / proofing time)

INGREDIENTS

Olive Oil Flatbreads

- 550g 00 bread flour
- 10g fine sea salt
- 7g instant dried yeast
- 375g room temperature water
- 20g good-quality extra virgin olive oil (I've used GAEA Organic Extra Virgin Olive Oil)

Tzatziki

- 250g thick, unsweetened Greek yoghurt
- 1 Persian cucumber, coarsely grated and squeezed of excess liquid
- A small handful of fresh oregano, finely chopped
- Zest of 1 lemon, plus a small squeeze of juice
- 1 small clove garlic, finely grated or crushed
- Salt and freshly cracked black pepper, to taste
- Good-quality extra virgin olive oil, for drizzling

Lemon, Green Olive & Oregano Chicken Thighs

- 1kg skinless, boneless chicken thighs
- A small handful of fresh oregano leaves
- Zest and juice of 1 lemon
- 3 cloves garlic, crushed or grated
- 3 tablespoons good-quality extra virgin olive oil



- 125g pitted green olives (I've used GAEA Organic Pitted Green Olives)
- A generous pinch of fine sea salt

To Serve

- Fresh lettuce and radicchio leaves, dressed simply with a little lemon juice and flaky sea salt

METHOD

Olive Oil Flatbreads

1. **Make the dough:** Add all the ingredients to a large mixing bowl, or the bowl of a stand mixer, and leave to rest for 15 minutes. Knead the dough for 5 minutes by hand, or with a dough hook on a stand mixer - it will be really sticky, that's normal. Once kneaded, grab one side of the dough, pull and stretch it up into the air, then fold it down and over the other side of the dough in the bowl. Turn the bowl a quarter turn and repeat 4 times. Repeat this stretch-and-fold process three more times, at 30-minute intervals.
2. **Rise or cold-ferment:** After the final stretch and fold, cover the bowl with plastic wrap. If using that evening, leave it on the bench to rise. If using the following day or two, transfer it to the fridge to cold-ferment.
3. **Shape and prove:** The following day, or when ready to use, cut the dough into 4 equal pieces. Stretch and roll each piece into a ball and let them rest on an oil-lined tray for 2 hours before using.
4. **Cook the flatbreads:** Roll and stretch out the dough to about 1cm thick, optionally pressing one side into sesame seeds or semolina, then cook in a hot pizza oven until puffed, golden and cooked through. Repeat with the remaining dough. Alternatively, place a frying pan over medium-high heat and add a generous amount of extra virgin olive oil, enough to cover the base of the pan, about 1/2cm deep, then pan-fry the dough in the oil, cooking on both sides until puffy and golden. Sprinkle with flaky sea salt as they come off the hot pan.

Tzatziki

1. **Make the tzatziki:** Add all the ingredients to a small bowl and stir to combine. Taste and season with more salt as needed. Once ready, drizzle with extra virgin olive oil and a crack of black pepper.
2. **Store:** Set aside in the fridge until ready to use. This can be made up to two days in advance.

Lemon, Green Olive & Oregano Chicken Thighs

1. **Marinate:** In a large, deep-sided baking tray, add all the ingredients and toss to combine. Marinate for 30 minutes, or up to 24 hours, in the fridge.
2. **Cook:** Preheat your oven to 200°C/400°F. Place the tray in the oven and cook the chicken for 45 minutes, then remove and rest for 5 minutes.

To Serve

1. Serve the chicken alongside the flatbread, tzatziki and dressed leaves, finished with a drizzle of extra virgin olive oil. Alternatively, stuff everything into the flatbreads, like a pita pocket.

NOTES

Make-ahead: The dough is most flavourful cold-fermented overnight or up to 2 days, but can be made same-day if you let it bulk-rise on the bench for a few hours after the final stretch and fold. Tzatziki keeps up to 2 days in the fridge. Chicken can marinate up to 24 hours ahead.

Yeast: This uses instant dried yeast, which goes straight in with the dry ingredients, no blooming needed. If you've only got active dry yeast on hand, dissolve it in the water with a pinch of sugar and let it sit 5-10 minutes first.

No pizza oven? The pan-fry method works beautifully and is the easier option for most home cooks - no special equipment needed.

Leftovers: Chicken and tzatziki both keep in the fridge for up to 2 days. Flatbreads are best fresh, but warm through nicely in a dry pan or hot oven the next day.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/lemon-green-olive-oregano-chicken-olive-oil-flatbreads>

Let me know if you make the recipe! x @gatherandfeast