



RECIPE | PEPPERS



CHICKEN WITH PEPPERS AND FETA



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flavor®



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1 hr 10 min

20 min PREP. | **50 min** COOKING



6



easy

INGREDIENTS

- 1.5 lb** Pure Flavor® Craft House Collection® Seedless Mini Peppers, halved
- 1 dry pint** Pure Flavor® Tiki Tomatoes™
- 6** chicken thighs, bone-in and skin-on
- 3** garlic cloves, peeled and thinly sliced
- 1** yellow onion, halved and sliced
- 12 oz** artichoke hearts, quartered and drained
- 200 g** baby yellow potatoes, quartered
- ½ cup** red wine vinegar

- ⅓ cup** feta cheese, crumbled
- 2 tbsp** extra-virgin olive oil
- 2 tbsp** fresh parsley, chopped
- 1 tbsp** dried oregano
- 1 tbsp** fresh thyme leaves
- ¾ tsp** red pepper flakes
- Salt and ground black pepper, to taste

DIRECTIONS

- 1** Preheat oven to 400°F.
- 2** Add oil to a pre-heated oven-safe pan over medium-high heat. Season chicken with salt and pepper and place skin side down in the pan. Cook until golden brown, about 8 minutes. Then, flip and cook for 2 more minutes. Remove from pan and set aside.
- 3** Turn heat down to medium and add onions, peppers, red pepper flakes, and a sprinkle of salt to the pan. Let cook while stirring regularly, about 3 minutes. Add in potatoes and garlic with another sprinkle of salt. Cook for 3 minutes. Add in tomatoes,

vinegar, oregano, thyme, and artichoke hearts. Stir again, adding salt and pepper.

- 4** Turn off heat and nestle the chicken in the pan with the vegetables.
- 5** Transfer to the oven and bake uncovered for 35 minutes.
- 6** Remove pan from oven and sprinkle with feta and parsley. Serve and enjoy!