



RECIPE | PEPPERS

CHICKEN WITH PEPPERS AND FETA



20 min
PREP.



6



easy

1 hr 10 min

50 min
COOKING

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!

