

RECIPE | TOMATOES

# TOMATO BALSAMIC CHICKEN



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# TOMATO BALSAMIC CHICKEN

Recipe created by Mary Harp, Healthy Christian Home

## INGREDIENTS

2 dry pints Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved	1 tsp garlic powder
2 ½ lbs skin-on, bone-in chicken thighs	1 tsp salt
½ cup balsamic vinegar	½ tsp black pepper
½ cup fresh basil, chopped	
2 cloves garlic, minced	
1 tbsp olive oil	
1 tbsp butter	

## DIRECTIONS

1. Preheat oven to 425° F.
2. Melt butter and olive oil in a large stainless steel or cast iron skillet on medium heat. Pat chicken with a paper towel to get rid of excess moisture. Season both sides with salt, pepper and garlic powder. Place thighs in hot skillet, skin side down. Cover with a lid and allow to cook for 7-9 minutes.
3. While chicken is cooking, add tomatoes, balsamic vinegar and minced garlic to a medium bowl and combine.
4. When the chicken is golden brown, flip thighs over and spoon tomato mixture over top. Transfer the skillet to the preheated oven and bake for 18-20 minutes. Remove chicken from oven and sprinkle with fresh basil before serving.



### TOTAL TIME

45 minutes

### PREP TIME

15 minutes

### COOK TIME

30 minutes

### SERVES

6

### COOKING LEVEL

Easy