

**TOTAL TIME**

45 minutes

PREP TIME

15 minutes

COOK TIME

30 minutes

SERVES

6

COOKING LEVEL

Easy

RECIPE | TOMATOES

TOMATO BALSAMIC CHICKEN

INGREDIENTS

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

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.

*Follow us*pure-flavor.com