

RECIPE | TOMATOES

WEEKNIGHT GREEK CHICKEN



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INGREDIENTS

2 dry pints Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes
12 chicken thighs, boneless and skinless
1 lb green beans, ends trimmed and halved
1 cup feta cheese, crumbled
Salt and pepper to taste
Lemon slices for garnish

For the marinade:
1/3 cup olive oil
1/3 cup lemon juice
1 tsp dried thyme

DIRECTIONS

- 1 In a small bowl combine all the marinade ingredients. Put chicken into a Ziploc bag with marinade and let it marinate while you prepared the other ingredients.
- 2 Preheat oven to 425°F. Line a baking sheet with parchment paper. Place chicken thighs and green beans and roast for 20 minutes.
- 3 Remove pan from oven. Add tomatoes to the pan and season with salt and pepper. Cook for 10 minutes.
- 4 Remove pan, sprinkle feta on top, add lemon slices and serve.



45 min

15 min | **30 min**
PREP. | COOKING



6



easy