



RECIPE | TOMATOES

WEEKNIGHT GREEK CHICKEN



45 min

15 min
PREP.

30 min
COOKING



6



easy

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

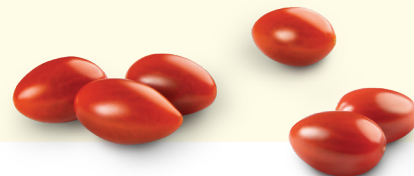
Lemon slices for garnish

For the marinade:

½ cup olive oil

⅓ 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.

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