

RECIPE | TOMATOES



WEEKNIGHT ROASTED CHICKEN



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WEEKNIGHT ROASTED CHICKEN



50 min

20 min | **30 min**
PREP. | COOKING



4



easy

INGREDIENTS

- 2 10 oz** Pure Flavor® OMG™ Tomatoes, halved
- 4** shallots, halved
- 3** zucchini, sliced
- 2** garlic cloves, finely chopped
- 3 lbs** chicken drumsticks
- ¼ cup** white wine vinegar
- 10 tbsp** extra-virgin olive oil, divided
- 2 tbsp** fresh tarragon, torn from stems

- 2 ½ tsp** kosher salt, divided
- ½ tsp** black pepper, divided

DIRECTIONS

- 1 Preheat oven to 425°F. Rub chicken with 2 tablespoons olive oil, 1 teaspoon salt, ¼ teaspoon black pepper. Place on a baking sheet.
- 2 In a medium bowl, toss together shallots, zucchini, 2 tablespoons olive oil, ½ teaspoon salt, and remaining pepper. Scatter the mixture around the chicken.
- 3 Place in oven for 25 minutes, rotating baking sheet halfway through.
- 4 Turn oven to broil for 3 to 5 minutes.
- 5 While the chicken is roasting, stir together tomatoes, vinegar, tarragon, garlic, remaining olive oil and salt into a bowl.
- 6 When chicken is cooked, remove from oven and transfer to a serving platter.
- 7 Immediately add tomato mixture to the remaining vegetables on the baking sheet, and mix together, softening the tomatoes.
- 8 Pour vegetable mixture over chicken and serve.