

Oven Roasted Tomato, Olive Chicken Thighs

SERVINGS 4

ACTIVE TIME 10 minutes

INGREDIENTS

1 cup canned, crushed tomatoes

1 medium white onion, cut into wedges

1, 15.5 ounce can cannellini beans, rinsed and drained

4 bone-in, skin-on chicken thighs (about 1.5 pounds)

Salt and pepper

1 lemon, cut into rounds

¼ cup mixed olives (no pits)

2 T EVOO

Crumbled feta

Fresh Italian flat-leaf parsley

DIRECTIONS

Add crushed tomatoes, onion, and beans to dish. Stir to coat and lightly arrange in a single layer.

Pat chicken dry. Salt and pepper. Add to dish on top of onion and beans. Add lemon rounds between chicken. Add olives. Drizzle chicken with olive oil.

Bake at 375 for 40 minutes until chicken reaches internal temp 165 F and tops are browned.

Garnish with feta and parsley. Serve with a hearty bread or grain.

Source: The Inspired Home

<https://theinspiredhome.com/articles/a-budget-friendly-healthy-chicken-dinner>