

Baked Chicken with Cherry Tomatoes, Herbs, & Lemon

Yield: 4 Servings **Cooking Time:** Approximately 1 Hour

INGREDIENTS

6 ½ tsp. olive oil, divided
4 boneless, skinless chicken breast halves, each about 5 oz.
8 oz. halved cherry tomatoes
1 ½ tsp. balsamic vinegar
½ tsp. sea salt
Freshly ground pepper
1 lemon, cut into 8 thin slices
6 to 8 fresh tarragon sprigs
8 to 10 fresh sage leaves

WHERE TO FIND IT

Tubby Olive, Jonathan Best, Head Nut
Giunta's, Godshall's, Martins, L. Halteman
Fair Food Farmstand, Iovine Brothers, OK Produce
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Jonathan Best, Head Nut
Iovine Brothers, OK Produce
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DIRECTIONS

1. Preheat an oven to 375°F. Lightly grease a baking dish with 2 tsp. of the olive oil.
2. Place the chicken breasts in the prepared baking dish. Arrange the tomatoes around the chicken. Drizzle the chicken and tomatoes with the vinegar and 2 1/2 tsp. of the olive oil. Sprinkle with the salt and pepper.
3. Top each chicken breast with 2 lemon slices. Arrange the tarragon sprigs and sage leaves over and around the chicken. Drizzle the remaining 2 tsp. olive oil over the herbs.
4. Bake until the chicken is opaque throughout, 25 to 30 minutes, or until the internal temperature of the chicken reaches 165°. Arrange a chicken breast on each of 4 plates, spooning equal amounts of the tomatoes and herbs around each. Drizzle with some pan juices and serve immediately. Serves 4.