



Chicken with White Beans & Tomatoes

This one pan wonder, adapted from a Real Simple magazine recipe, is easy enough for a busy weeknight, but delicious enough for a weekend dinner party. Using bone-in thighs adds flavor, and makes this a very forgiving dish if it cooks a little longer than it needs. You may need to reduce the cooking time if using breasts instead of the thighs.

Active Time: 10 minutes

Total Time: 1 hour

Serves: 4- 6

Ingredients:

2 – 15 ½ oz. cans of cannellini beans, rinsed
16 oz. cherry or grape tomatoes
3 garlic cloves, crushed
¼ cup white wine or dry sherry
2 Tablespoons **HH Rosemary Olive Oil**, or olive oil
1 ½ teaspoon **HH Spring Herb Blend**, or **HH Herbs de Moraga**
1 teaspoon **HH Lemon Basil Seasoning Salt**
¼ teaspoon red pepper flakes
8 bone-in, skin-on chicken thighs
½ teaspoon salt
freshly ground black pepper

1. Preheat oven to 400 degrees. Lightly spray 9 by 13 roasting pan with non-stick spray.
2. Toss together beans, tomatoes, garlic, wine, **1 Tablespoon of HH Rosemary Olive Oil**, **1 teaspoon HH Spring Herb Blend**, **½ teaspoon HH Lemon Basil Seasoning Salt** and the red pepper flakes in roasting pan.
3. Pat chicken dry, trim off excess fat. Arrange chicken pieces skin side up on top of beans. Drizzle thighs with remaining **1 Tablespoon of HH Rosemary Olive Oil**, **½ teaspoon HH Spring Herb Blend**, **½ teaspoon Lemon Basil Seasoning Salt** and pepper.
4. Roast, uncovered, about 45 minutes, or until chicken is golden and thermometer reads 165 degrees.
5. Let rest 5 – 10 minutes before serving.