



Craig Lee / Special to The Chronicle; styling by Sophie Brickman

Herbed Roasted Chicken With Chile, Garlic & Tomatoes

Serves 2

This recipe adapted from "Bon Appetit" creates a sauce with minimal work. The tomatoes blister and their juices mingle with the olive oil, herbs, and chicken juices. Stick some cubed potatoes in the oven to roast in another pan for an easy accompaniment.

- 2 cups cherry tomatoes (about 12 ounces)
- 4 cloves garlic, finely minced
- ¼ cup olive oil
- 1 tablespoon red chile flakes
- 2 tablespoons chopped fresh herbs (any mixture of tarragon, marjoram and thyme)
- 2 skin-on bone-in chicken breasts
- Kosher salt and freshly ground pepper

tomato mixture then place everything in a single layer in an ovenproof dish, with the chicken skin side up. Roast until chicken is cooked through, about 30 minutes. To crisp the skin, place under the broiler for 3 to 5 minutes.

Serve the chicken topped with the tomatoes.

Per serving: 691 calories, 61 g protein, 13 g carbohydrate, 44 g fat (8 g saturated), 165 mg cholesterol, 157 mg sodium, 3 g fiber.

Instructions: Preheat the oven to 450°. Combine tomatoes, garlic, olive oil, chile flakes and herbs in a bowl. Let



Wine pairing: Roast chicken is wine friendly even with the tomatoes and chile flakes. Try the