from
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WINNING READER RECIPE

GREEK SALAD CHICKEN

Inspired by Greek salad, reader Marie McCarthy created this dish that's now a family favorite. Serve with rice or crusty bread to soak up the pan juices.

SERVES 4 TO 6 / 45 MINUTES

- ½ tsp. each kosher salt and pepper
- 2 tbsp. chopped fresh oregano, plus leaves for topping
- 1 tbsp. lemon zest
- 6 bone-in, skin-on chicken thighs (about 2 lbs.)
- 1 tbsp. olive oil
- 1 pt. cherry tomatoes, each cut in half
- ½ cup rinsed pitted kalamata olives
- 1½ tbsp. chopped garlic
- 4 oz. crumbled feta cheese

1. Preheat oven to 425° with rack set in upper third. Combine salt, pepper, chopped oregano, and lemon zest. Coat chicken with oregano mixture.
2. Heat oil in a large ovenproof frying pan over medium-high heat. Cook chicken skin side down until well browned, 10 to 12 minutes. Transfer chicken to a rimmed baking sheet and discard all but 1 tbsp. drippings. Return chicken to pan skin side up and surround with tomatoes, olives, and garlic, making sure to leave the skin uncovered.
3. Bake chicken until no longer pink in thickest part (cut to test), about 20 minutes.
4. Top chicken with feta and oregano leaves.

PER SERVING 260 Cal., 57% (149 Cal.) from fat; 21 g protein; 17 g fat (5.7 g sat.); 4.8 g carbo (0.8 g fiber); 554 mg sodium; 82 mg chol. LC