

House on Kahl Road Cookbook Recipe

Roasted Chicken with Tomatoes and a Little Bit o'Spice

4	cups cherry tomatoes, stemmed	1 1/4	teaspoons dried crushed red pepper
1/4	cup olive oil	2	tablespoons chopped fresh marjoram
5	garlic cloves, pressed	4	chicken breast halves with ribs

- 1 Preheat oven to 450°.
- 2 Toss tomatoes, olive oil, garlic, crushed red pepper, and 1 tablespoon marjoram in large bowl.
- 3 Place chicken on rimmed baking sheet.
- 4 Pour tomato mixture over chicken, arranging tomatoes in single layer on sheet around chicken.
- 5 Sprinkle generously with salt and pepper.
- 6 Roast until chicken is cooked through and tomatoes are blistered, about 35 minutes.
- 7 Transfer chicken to plates. Spoon tomatoes and juices over. Sprinkle with remaining 1 tablespoon marjoram.

