



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
- 1 ½ 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