



California Sunshine Chicken Thighs



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2 pounds ***boneless, skinless California chicken thighs***

1 teaspoon kosher salt

1 teaspoon ground black pepper

1-1/2 cups pitted kalamata olives

4 fresh ***California Roma Tomatoes***, stems removed and sliced into rounds

Juice of one large orange

Juice of two large lemons

¼ teaspoon crushed red pepper flakes

2 tablespoons dried Italian seasoning

3 cloves garlic, coarsely chopped

½ cup crumbled ***Real California Feta Cheese***

Preheat oven to 375 degrees F. Rinse and dry chicken thighs.

Sprinkle with salt and pepper and place in a medium-size baking dish. Place tomato slices on top of thighs and spread kalamata olives on top and around chicken. In small bowl, combine juice of orange and lemons, red pepper flakes, Italian seasoning and garlic. Pour over chicken. Sprinkle with Feta cheese. Bake uncovered for 50 minutes. Serve with prepared rice or couscous.

Makes 6 servings.

Honorable Mention

2006 Cook Like a Californian Chicken Recipe Contest

Wendy Williams, Irvine, CA