

Chicken Greek Style Tomato, Feta

Source: New York Times Mark Bittman May 11, 2014

Ingredients

- chicken pieces
- garlic
- lemon zest
- fresh oregano
- olive oil
- feta cheese

Method

Heat oven to 450.

Make a paste of minced garlic, fresh oregano, lemon zest and olive oil; slide it underneath the chicken skin.

Drizzle the chicken with olive oil, surround with cherry tomatoes and olives and roast, skin side up, basting occasionally with pan drippings, until the juices run clear, about 30 minutes.

Sprinkle with a little crumbled feta and oregano and serve.