

Bosch x Kitchen Stories Chicken Breast with Tomatoes and Herbs Recipe

Servings: 4

Difficulty: Easy

Preparation: 10 min.

Baking: 20 min.

Resting: 0 min.

Ingredients:

- 4 chicken breasts (boneless, skinless)
- 1 1/3 cup cherry tomatoes
- 1/4 cup jarred sun-dried tomatoes
- 3 cloves garlic
- 1 red onion
- 1 sprig thyme
- 4 sprigs parsley
- 1 sprig rosemary
- 1/2 tsp dried oregano
- 3 1/2 tbsp balsamic vinegar
- 1/2 cup olive oil
- Salt
- Pepper



Utensils: oven, cutting board, knife, baking dish, paper towels

Step 1/3:

Preheat oven to 180°C/350 °F. Peel and mince garlic. Peel onion and thinly slice. Halve cherry tomatoes. Remove thyme, parsley, and rosemary leaves from sprigs and chop together finely. Add halved cherry tomatoes, sun-dried tomatoes, sliced onion, and minced garlic to a baking dish.

Step 2/3:

Pat chicken breasts dry with paper towels and place them in the baking dish. Season with salt and pepper. Sprinkle the chopped herbs and dried oregano over the chicken.

Step 3/3:

Add balsamic vinegar and olive oil to the dish and bake at 180°C/350 °F for approx. 20 min., or until the chicken is cooked through. Enjoy!