



Cherry Tomato Chicken

Ingredients

- **2 pounds** boneless, skinless chicken thighs (can definitely use breasts, but cut them or pound them thinner so the chicken absorbs the sauce)
- **2 pints** cherry or grape tomatoes
- **4 green onions**, white and light green parts chopped
- **1 tablespoon** Dijon mustard
- **½ cup** white wine
- **3 cloves** garlic (grated or minced)
- **1 tablespoon** dried oregano (or ¼ cup fresh!)
- **2 tablespoons** olive oil
- **¼ cup** fresh basil, chopped
- **2 cups** Canter Hill chicken stock

Preparation Steps

1. **Brown the chicken:** Heat olive oil in a large skillet over medium-high heat. Add seasoned chicken thighs and cook until golden brown (7 to 9 minutes).
2. **Soften green onions (scallions):** Flip the chicken and add the sliced scallions to the empty spaces in the pan to soften for about 2 minutes.
3. **Build the sauce:** Add the white wine and deglaze the pan from the browned chicken bits. Stir in the garlic, oregano, and Dijon mustard, then pour in the chicken stock and add the cherry tomatoes.
4. **Simmer:** Let the tomatoes burst and release their juices into the wine-mustard sauce until the chicken is cooked through.
5. **Finish:** Top with fresh basil before serving.