

Crispy Baked Tomato-Oregano Chicken

By Yasmin Fahr

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Total Time: 40 minutes

Prep Time: 15 minutes

Cook Time: 25 minutes

Yield: 4 servings

Ingredients

2 tablespoons full-fat yogurt

1 tablespoon tomato paste

1 tablespoon soy sauce

1 tablespoon plus 1 teaspoon dried oregano, divided

2 pounds boneless, skinless chicken thighs, cut into 2-inch pieces, or breasts cut horizontally to form cutlets

Salt

2 pints cherry or grape tomatoes, halved*

2 tablespoons olive oil

$\frac{3}{4}$ cup grated Parmesan

$\frac{3}{4}$ cup panko bread crumbs

Preparation

1. Heat the oven to 425 degrees. In a large bowl, combine the yogurt, tomato paste, soy sauce and 1 tablespoon oregano. Add the chicken; season lightly with salt and toss to coat.
2. Add the halved tomatoes to a 9-by-13-inch glass baking dish, season with salt and the olive oil, and spread out into an even layer. Nestle the chicken on top of the tomatoes. Sprinkle the Parmesan and remaining 1 teaspoon oregano over everything. Cover with a layer of panko.
3. Bake in the oven until the top crisps and the tomatoes collapse and get saucy, 20 to 25 minutes for breasts and 22 to 25 for thighs, depending on the thickness.

**Donna's Notes*

As stated in my blog post, my husband thought the dish could use more "sauce." I reached out to Ms. Fahr and asked if she thought more tomatoes or a splash of wine would be good. She suggested using cherry tomatoes as they are juicier than grape and a splash of wine would help, plus add a bit more flavor.