



Baked Chicken with Tomatoes and Herbs

Ingredients

- 3 to 4 pounds bone-in, skin-on chicken thighs
- ¼ cup extra-virgin olive oil
- 1 tablespoon fresh rosemary leaves (from about 2 sprigs)
- Kosher salt and freshly ground black pepper
- 1/2 teaspoon crushed red pepper flakes
- 2 to 3 pounds large Yukon Gold potatoes, quartered
- 1 28-oz can peeled tomatoes, quartered
- 1 large yellow onion, quartered and thickly sliced
- ¼ cup dry white wine
- 4 to 6 sprigs fresh basil, plus 2 tablespoons finely shredded leaves for garnish

Directions

- In a bowl or a sealable plastic bag, combine the chicken pieces, 1/8 cup of the olive oil, 1/2 tablespoon of the rosemary, 2 teaspoons salt, 1/2 teaspoon pepper and the chile flakes. Mix well and set aside to marinate 30 minutes
- Heat oven to 450 degrees. In a 9-by-13-inch baking dish, combine remaining olive oil and rosemary with the potatoes, tomatoes, onion and a generous sprinkling of salt and pepper.
- Toss together and spread out evenly in the pan. Arrange chicken pieces on top, skin side up. Add the wine, pouring around the edges of the pan, and place the basil sprigs on top.
- Cover tightly with aluminum foil or a lid and bake 30 minutes.
- Remove chicken from the oven and turn the oven temperature to 475 degrees. (Use the convection feature if you have it.) Or heat the broiler and arrange oven rack about 8 inches from the heat.
- Return uncovered pan to oven and cook until chicken skin is browned, cooking liquid is reduced and vegetables are very soft, 10 to 15 minutes more.