

Herb-Crusted Chicken With Fresh Strawberry Relish

Are you overrun with strawberries? This roasted chicken recipe with fresh strawberry relish couldn't be any simpler to make. The chicken is rubbed with herbs, salt and pepper, and roasted in the oven. The relish, made with strawberries, lime zest, sugar and vinegar, is tart, sweet and fruity and it looks beautiful.

Ingredients

4 large or 8 small bone-in chicken thighs (about 2 pounds), skin removed, trimmed	1/4 tsp freshly ground pepper, plus a pinch, divided
1 tbsp extra-virgin olive oil	2 cups strawberries, hulled and chopped
3 tbsp chopped fresh oregano	2 tsp freshly grated lime zest
2.5 tbsp chopped fresh chives, divided	1 tsp sugar, or to taste
1/2 tsp salt, plus a pinch, divided	1 tsp balsamic vinegar, or more to taste

Preparation

Step 1: Preheat oven to 375 degrees F.

Step 2: Combine chicken in a bowl with oil, oregano, 1 TBS chives, 1/2 tsp salt and 1/4 tsp pepper. Place in a small-to-medium roasting pan.

Step 3: Roast the chicken until an instant-read thermometer inserted into the thickest part without touching bone registers 165 degrees F, 35 to 45 minutes depending on the size of the thighs.

Step 4: Meanwhile, combine strawberries, lime zest, sugar, vinegar, the remaining 1 and 1/2 TBS chives and the remaining pinch of salt and pepper in a bowl. Let stand at room temperature until the chicken is done.

Step 5: Just before serving, taste the strawberry relish and adjust the amount of sugar, vinegar, and/or salt. Serve the chicken with the relish.



Carin Krasner

Nutritional Information

Servings: 4

Calories: 173

Fat: 9g

Cholesterol: 49mg

Protein: 14g

Carbohydrates: 8g

Fiber: 2g

Sodium: 374mg

Potassium: 260mg

Recipe from WebMD