

Oven Roasted Chicken Thighs

Ingredients

- 1 (6.09 oz) box Near East® Rice Pilaf Mix
- Fresh cracked pepper
- 1 head broccoli, cut into bite size pieces
- Kosher salt
- 1 lb bone in, skin on, chicken thighs
- 1 tbsp Dijon mustard
- 3 tbsp olive oil, divided
- 1 tsp dried oregano
- 1 tsp dried sage
- 1 tsp dried thyme
- 1/2 tsp garlic powder

How to make it

1. Heat oven to 425 degrees.
2. Pat chicken thighs dry and add them to baking dish.
3. In a measuring cup combine olive oil, mustard, oregano, thyme, sage, garlic powder and a large pinch of salt and pepper.
4. Drizzle 2/3 of the olive oil mixture over the chicken and gently rub it in until evenly coated.
5. Bake chicken for 25 minutes.
6. While the chicken is roasting, cook Near East Rice Pilaf according to package directions.
7. Toss broccoli in remaining 1/3 of olive oil mixture.
8. Once the chicken has been baking for about 25 minutes, add broccoli to the baking dish.
9. Continue roasting for another 10 minutes or until chicken is cooked through.
10. Broil on high for 1-2 minutes to get the chicken skin extra crispy.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	35 min	40 min	2-3

Made with



Near East® Rice Pilaf Mix

11. Remove chicken breast and broccoli from baking dish and set aside for a moment.
12. Add rice pilaf to the baking dish, stirring it to mix in all those delicious drippings from the chicken.
13. Nestle chicken and broccoli into the rice and garnish with fresh chopped parsley!