A white cover with a chef hat

Description automatically generated

**Lemon and Garlic Chicken with Cherry Tomatoes**

4 servings

2 tablespoons extra-virgin olive oil  
3 tablespoons lemon juice  
2 garlic cloves, minced or puréed  
1 teaspoon chopped fresh rosemary  
Salt and black pepper, to taste  
448 – 672gr boneless skinless chicken thighs  
60 ml dry white wine  
341 gr cherry tomatoes  
Pinch of sugar  
2 tablespoons all-purpose flour   
2 tablespoons rapeseed oil

Stir together the olive oil, lemon juice, garlic, rosemary, and salt and pepper in a large bowl. Place the chicken thighs in the bowl. Stir together and refrigerate 30 minutes.

Remove chicken from marinade and pat dry with paper towels. (Discard marinade.)

Season the chicken with salt and pepper on one side only. Dredge lightly in the flour on all sides (you will not use all of it) and tap to remove excess.

Turn oven on low. Heat a wide, heavy skillet over a medium heat and add oil. When oil is hot, place the chicken in the pan. Cook for 4-5 minutes, until bottom is browned in spots. Turn over and brown other side, about 4-5 minutes. Transfer to a platter or sheet pan and keep warm in the oven. If there is more than a tablespoon of fat in the pan, pour some off.

Keep the heat on medium-high. Add wine to pan and stir with a wooden spoon to deglaze. Add cherry tomatoes and cook, stirring often or tossing in the pan, until they begin to shrivel and burst. Add sugar and salt and pepper to taste and continue to cook, tossing the tomatoes in the pan and stirring often, for 5 to 10 minutes, until tomatoes have collapsed but are still intact. Top chicken breasts with the tomatoes on rice and serve.