



www.soprepared.org

## *Smokey Chicken with Burst Tomatoes & Garbanzo Beans*

(adapted from [www.marthastuart.com](http://www.marthastuart.com) "Winner Winner Chicken Dinner")

- 1/3 cup olive oil
- 4 cloves garlic
- 2 Tablespoons smoked paprika
- 1 teaspoon ground cumin
- 1/2 teaspoon crushed red pepper flakes
- 1/2 cup chopped fresh cilantro (or parsley if you're not a cilantro fan)
- 2 Tablespoons salt
- 1 teaspoon black pepper
- 3-4 lbs Chicken pieces, skin on, bone in
- 1 cans garbanzo beans or white beans, drained
- 1 pint cherry or grape tomatoes

Mix the marinade: olive oil, garlic, paprika, cumin, red pepper, cilantro (or parsley), salt, and pepper in a bowl. Place chicken, beans, and tomatoes in a baking dish large enough to hold all the chicken in one layer and pour the marinade over it all. Rub the marinade all over, ensuring that everything, especially the chicken, is evenly coated. Let marinate a few hours, all day, or overnight.

When ready to cook, Preheat oven to 425 degrees. Roast 45 minutes, or until chicken is cooked through and browned, and tomatoes have burst and caramelized.

## *Simple Arugula Salad*

- 1 Tbs Olive Oil
- 1/2 Tbs Lemon Juice
- Zest from 1/2 a Lemon
- Salt & Pepper to Taste
- 4 cups Arugula
- 1/2 English Cucumber, thinly sliced

Whisk the first 4 ingredients together in a large bowl. Add the arugula & cucumber - toss & serve ;-)

## *Wine Pairing Recommendation*

Pinot Noir is the perfect match with this delicious meal. A light and peppery Oregon wine like Erath will play off the spicy Arugula as well as match the acidity of the burst tomatoes and balance out the smoky paprika. Cheers!