

CHICKEN WITH CANDIED GARLIC AND THYME ROASTED TOMATOES



Ingredients:

2	Cups	Water
1	Cup	Granulated Sugar
1	6oz bag	Peeled Fresh Garlic
8	Large	Roma Tomatoes
8-10	Sprigs	Fresh Thyme Leaves, stripped
¼	Cup	White wine
3	4-6 ounce	Chicken Breasts, boneless/skinless
2	Tablespoons	Olive Oil, divided
4	Ounces	Garlic & Herb Goat Cheese
		Salt & Pepper to taste

Directions:

1. Bring water and sugar to a boil. Reduce heat and add garlic cloves. Gently simmer until soft, about 20 – 25 minutes. Drain and let dry.
2. Slice the tomatoes. Place on a cookie sheet and sprinkle with salt, pepper and thyme. Drizzle with 1 tablespoon olive oil and roast at 250° for 1 hour. Remove from oven. Once cooled, place in food processor or blender and puree until mostly smooth.
4. Add last tablespoon olive oil to the pan and brown the chicken breasts, about 5 – 6 minutes per side. Remove from pan and deglaze the pan with wine. Stir in the pureed tomatoes and goat cheese. Simmer until cheese melts.
5. Cut chicken into 1” pieces and add back to the pan, along with the candied garlic. Cover and simmer until chicken reaches 165° internal temperature.
6. Salt and pepper to taste. Garnish with fresh thyme and serve over rice if desired.