



Za'atar Roasted Chicken with Tomato Feta Sauce

Yield: 8 Servings

FOR CHICKEN:	8 ea.	Chicken Breast
	To Taste	Za'atar Seasoning
	To Coat	Extra Virgin Olive Oil
	To Taste	Salt
FOR SAUCE:	3 Cups	KETTLE CUISINE TOMATO & FETA SOUP (700751)
	1 teaspoon	Corn Starch
	2 teaspoons	Water
FOR GARNISH:	1-2 oz	Feta Cheese, crumbled (from a block, if possible)
	Drizzle	Extra Virgin Olive Oil
	To taste	Parsley, Chopped

METHOD OF PREP:

1. Preheat oven to 400° F
2. Place chicken breast on a lined sheet pan. Brush with EVOO, and sprinkle za'atar seasoning and salt over chicken liberally.
3. Bake in oven until internal temperature reaches 160F – approximately 20-30 minutes. Let rest for 10 minutes or until chicken reaches 165°F
4. While chicken in resting, heat Tomato & Feta Soup in saucepan until reaches a simmer.
5. Mix cornstarch with cold water to combine. Stir into soup and bring back to simmer until thickened
6. Using a 2 oz ladle, ladle sauce onto bottom of the plate.
7. Slice chicken and place over top of sauce.
8. Garnish plates with crumbled feta, a drizzle of EVOO, and chopped parsley