

# Roasted Chicken with Olives & Tomatoes

6 ingredients · 45 minutes · 3 servings



## Directions

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1. Preheat the oven to 375°F (190°C).
2. Add the chicken, olives and tomatoes to a baking dish. Coat in avocado oil and season with salt and oregano.
3. Cook until golden brown and cooked through, about 40 minutes. Let cool slightly before serving.
4. Divide onto plates or into containers if on-the-go. Enjoy!

## Notes

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### Leftovers

Refrigerate in an airtight container for up to three days.

### More Flavor

Use additional herbs such as basil, garlic or parsley.

## Ingredients

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- 1 lb Chicken Leg, Boneless with Skin
- 1 cup Black Olives
- 2 cups Cherry Tomatoes
- 1/4 cup Avocado Oil
- 3/4 tsp Sea Salt
- 3 tbsps Oregano