**Baked Chicken with Cherry Tomatoes, Herbs, & Lemon**

**INGREDIENTS**
- 6 ½ tsp. olive oil, divided
- 4 boneless, skinless chicken breast halves, each about 5 oz.
- 8 oz. halved cherry tomatoes
- 1 ½ tsp. balsamic vinegar
- ½ tsp. sea salt
- Freshly ground pepper
- 1 lemon, cut into 8 thin slices
- 6 to 8 fresh tarragon sprigs
- 8 to 10 fresh sage leaves

**WHERE TO FIND IT**
- Tubby Olive, Jonathan Best, Head Nut
- Giunta’s, Godshall’s, Martins, L. Halteman
- Fair Food Farmstand, Iovine Brothers, OK Produce
- Tubby Olive, Jonathan Best, Head Nut
- Jonathan Best, Head Nut
- Jonathan Best, Head Nut
- Iovine Brothers, OK Produce
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**Yield:** 4 Servings  
**Cooking Time:** Approximately 1 Hour

For more recipe ideas, visit The Cookbook Stall at Reading Terminal Market
DIRECTIONS

1. Preheat an oven to 375°F. Lightly grease a baking dish with 2 tsp. of the olive oil.

2. Place the chicken breasts in the prepared baking dish. Arrange the tomatoes around the chicken. Drizzle the chicken and tomatoes with the vinegar and 2 1/2 tsp. of the olive oil. Sprinkle with the salt and pepper.

3. Top each chicken breast with 2 lemon slices. Arrange the tarragon sprigs and sage leaves over and around the chicken. Drizzle the remaining 2 tsp. olive oil over the herbs.

4. Bake until the chicken is opaque throughout, 25 to 30 minutes, or until the internal temperature of the chicken reaches 165°. Arrange a chicken breast on each of 4 plates, spooning equal amounts of the tomatoes and herbs around each. Drizzle with some pan juices and serve immediately. Serves 4.