

# Oven Roasted Chicken Thighs

## Ingredients

- 1 (6.09 oz.) box Near East Rice Pilaf Mix - Original
- fresh cracked pepper
- 1 head broccoli, cut into bite size pieces
- Kosher salt
- 1 lb. bone in, skin on, chicken thighs
- 1 tablespoon Dijon mustard
- 3 tablespoons olive oil, divided
- 1 teaspoon dried oregano
- 1 teaspoon dried sage
- 1 teaspoon dried thyme
- 1/2 teaspoon garlic powder

## How to make it

1. Add rice pilaf to the baking dish, stirring it to mix in all those delicious drippings from the chicken.
2. Bake chicken for 25 minutes.
3. Broil on high for 1-2 minutes to get the chicken skin extra crispy.
4. Continue roasting for another 10 minutes or until chicken is cooked through.
5. Drizzle 2/3 of the olive oil mixture over the chicken and gently rub it in until evenly coated.
6. Heat oven to 425 degrees.
7. In a measuring cup combine olive oil, mustard, oregano, thyme, sage, garlic powder and a large pinch of salt and pepper.
8. Nestle chicken and broccoli into the rice and garnish with fresh chopped parsley!
9. Once the chicken has been baking for about 25 minutes, add broccoli to the baking dish.



PREP  
TIME  
5 min



COOK  
TIME  
35 min



TOTAL  
TIME  
40 min



SERVING  
-

## Made with



**Near East Rice Pilaf Mix - Original**

10. Pat chicken thighs dry and add them to baking dish.
11. Remove chicken breast and broccoli from baking dish and set aside for a moment.
12. Toss broccoli in remaining 1/3 of olive oil mixture.
13. While the chicken is roasting, cook Near East Rice Pilaf according to package directions.