

FRENCH COUNTRY CHICKEN

INGREDIENTS:

6 BONELESS SKINLESS CHICKEN THIGHS

2 CANS CANNELLONI BEANS

1 PINT GRAPE TOMATOES

6 THYME SPRIGS

1 TABLESPOON OLIVE OIL

MIX RINSED BEANS, HALVED TOMATOES, THYME LEAVES, AND 1 TEASPOON EACH SALT AND PEPPER IN A CASSEROLE DISH. PREHEAT OVEN TO 350 DEGREES. SEASON THE CHICKEN WITH SALT AND PEPPER AND OLIVE OIL AND BAKE ON A FOIL LINED BAKING SHEET FOR 12 MINUTES. NESTLE THE CHICKEN IN THE BEAN MIXTURE, COVER TIGHTLY WITH FOIL, AND FREEZE.

GIVE THE RECIPIENT INSTRUCTIONS TO BAKE THE COVERED DISH AT 350 FOR 30 MINUTES, THEN UNCOVER AND COOK AN ADDITIONAL 20 MINUTES.