

# instructions

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## **Yogurt-Marinated Chicken Thighs w/ Broccoli Salad**

**allow 35 minutes**

### **Step 1**

The chicken is fully cooked. This meal can be enjoyed chilled, but if you prefer your chicken warmed, follow these instructions, otherwise skip to step 4. Preheat oven to 350° & prepare to cook on the middle rack. While oven is preheating, unpack all your “mise en place” (ingredients).

### **Step 2**

Remove the plastic lid & place the foil-covered pan of chicken on a sheet tray on the middle rack & cook for 25-35 minutes. You know your oven best; cook time may vary, but you’re looking for chicken to be heated throughout.

### **Step 3**

Remove chicken from the oven & carefully remove the foil.

### **Step 4**

Place the chicken on top of the couscous salad & drizzle the tomato vinaigrette. Garnish the broccoli & red pepper salad with Marcona almonds.

Enjoy!