

### Chicken Thighs with 3 seed Tomatoes and Greens

2 small chicken thighs, 20 oz	1 tsp cumin seed
1 tsp ground cumin	1 tsp brown or yellow mustard seeds
1 tsp garlic	2 cups grape tomatoes
1 / 2 tsp salt	3 cloves garlic, minced
1 / 4 tsp black pepper	1 lb Swiss chard
2 Tbl olive oil	1 / 3 cup crumbled cheese
1 tsp sesame seeds	

1. Stem and coarsely chop Swiss chard
2. Sprinkle chicken with ground cumin, garlic powder, salt, and pepper.
3. In a large skillet heat 1 Tbsp. of the oil over medium-heat heat. Add chicken; cook 15 minutes or until done (at least 170°F), turning once. Transfer chicken and juices to a plate; cover and keep warm.
4. In skillet combine sesame, cumin, and mustard seeds. Cook and stir over medium heat 2 minutes or until fragrant and starting to pop.
5. Add tomatoes, garlic, and remaining 1 Tbsp. oil. Cook 4 minutes or until tomatoes are starting to soften, stirring occasionally.
6. Add Swiss chard; cook and stir 3 minutes more or until wilted and tender.
7. Season to taste with additional salt and pepper.
8. Return chicken and juices to skillet; toss slightly. Sprinkle with cheese.

Serves 4

From Amanda Shopa via <https://www.bhg.com/recipe/chicken-thighs-with-three-seed-tomatoes-and-greens/>

#### Notes from Amanda

1. I've made this several times, swapping out the greens--kale, chard, collard greens.
2. We really love the flavor, and I think it'd make a great side without the chicken thighs, too.