Herb Marinated Chicken with Bulgur

2 Tablespoons olive oil

3 cloves garlic, minced

2 1/2 teaspoons fresh thyme, chopped

2 teaspoons lemon zest

2 teaspoons salt

1 1/2 teaspoons fresh rosemary, chopped

1/2 teaspoon coriander

1/4 teaspoon crushed red pepper flakes

1/4 teaspoon pepper

4 bone in chicken thighs

1/2 cup bulgur

3 ounces cherry tomatoes

2 Tablespoons fresh parsley, chopped

Combine oil, garlic, 1 1/2 t. thyme, lemon zest, 1 1/2 t. salt, rosemary, coriander, red pepper and pepper.

Cut 2 1/2" deep slits in skin of chicken.

Add chicken to marinade and toss to coat.

Cover and refrigerate 1-24 hours.

Place chicken, skin side up in skillet.

Scrape remaining marinade over chicken.

Roast chicken 20-25 minutes at 425.

Add bulgur and 2 t. salt to 2 quarts boiling water.

Simmer 6-10 minutes.

Drain and return bulgur to saucepan.

Place chicken skillet under broiler to brown.

Transfer chicken to serving platter.

Whisk lemon juice, 1 t. thyme and 1/2 t. salt into pan juices.

Drizzle 3 T. sauce over bulgur.

Fold tomatoes and parsley into bulgur.

Season with salt and pepper.

Serve chicken with bulgur and extra pan sauce.