

## **Roast Chicken with Butternut Squash**

*Chicken quarters roasted with golden squash & sage are nice for chilly autumn or winter evenings. To help the squash brown evenly, spoon off fat from roasting pan after removing meat.*

Recipe Cookbook: Food and Wine Quick from Scratch

Prep Time: 10 minutes

Cooking Time: 30 minutes

### **INGREDIENTS:**

1 whole chicken (3-3 1/2 lbs), quartered  
3 TBS olive oil  
3/4 tsp salt  
1/4 tsp fresh ground black pepper  
1 butternut squash (about 2 1/4 lbs), peeled & cut into 1" cubes  
1 tsp dried sage  
3 TBS water

### **DIRECTIONS:**

Heat oven to 450° F. Coat chicken quarters with 1 TBS oil, 1/2 tsp salt & 1/8 tsp pepper. Arrange chicken quarters, skin-side up, in large roasting pan. Toss the cubes of butternut squash with remaining 2 TBS oil, 1/4 sp salt & 1/8 tsp pepper + the sage. Add cubes of squash to roasting pan.

Cook, stirring squash occasionally, till chicken breasts are just done (about 20 minutes). Remove pan from oven & remove breasts from pan. Tilt roasting pan & spoon off most of the fat. Return pan to oven. Continue cooking till chicken legs & squash are done (about 10 minutes longer). Remove chicken & squash from pan.

Pour off fat from roasting pan. Set pan over moderate heat & add the water. Bring to boil, scraping bottom of pan to dislodge any brown bits. Boil till reduced to approximately 2 TBS. Add any accumulated juices from the chicken. Spoon the sauce over the chicken.

Serves: 4