



ONE SHEET HARVEST ROASTED CHICKEN AND ROOT VEGGIE DINNER

Fall vegetables, tossed on a sheet pan, drizzled with oil and fragrant herbs, topped with chicken and bacon results in a quick meal! Believe it or not, this dinner all turns out evenly cooked in 30 minutes. The trick is to bake it at a high heat and chop all the vegetables the same size.

INGREDIENTS

- 12 chicken thighs, bone-in, skin-on
- 4 large parsnips, peeled and roll cut
- 1 large sweet potato, peeled and diced in 1/2 inch cubes
- 1 small butternut squash, peeled and diced in 1/2 inch cubes
- 4 shallots, peeled and cut in thirds
- Mix of fresh rosemary, sage, and thyme
- .5 pound bacon
- 1/4 cup olive oil
- Salt and pepper to taste

INSTRUCTIONS

1. Preheat oven to 400 degrees (convect roast). Line two half sheet pans with parchment-paper.
2. Add chicken thighs to a large mixing bowl, patting the skin dry with a paper towel to remove excess moisture. Season chicken generously with salt and pepper and set aside.
3. In a separate mixing bowl toss parsnips, sweet potato, butternut squash, and shallots with 2 tablespoons of olive oil, salt and pepper. Divide between the two sheet pans and spread in a single layer.
4. Roughly chop the fresh herbs and sprinkle about 3-4 tablespoons worth over the chicken. Dice the bacon into 1/2 inch chunks and add to the bowl with the chicken. Toss everything to combine.
5. Place the chicken thighs skin-side up on top of the veggies. Make sure the bacon isn't in clumps. Spread it out over the chicken and veggies as needed. Drizzle the sheet pans with the two remaining tablespoons of olive oil.
6. Bake for 25-35 minutes or until vegetables are fork tender and chicken reaches 165 degrees.