

Roasted Apricot Chicken with Sweet Potatoes

Recipe By Marnie Levy



Cooking and Prep:  1
h 45 m

Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Shabbat, Passover

Diet: Gluten Free, Low Carb

Source: Whisk by Ami

Magazine

Ingredients (6)

Main ingredients

- 3 pounds chicken pieces
- 2 to 3 pounds sweet potatoes, cubed
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- salt to taste



1/2 cup Tuscanini Apricot Preserves

Start Cooking

For the chicken

1. Preheat oven to 375°F.
2. Place chicken pieces in an oven-to-table dish. Surround with sweet potatoes. Season with garlic powder, onion powder, and salt (you can also use Lawry's Seasoned Salt instead of the onion powder and salt).
3. Drop spoons of apricot preserves on top of chicken and potatoes. Don't worry about spreading it, the preserves will melt and spread on their own. Cover tightly with aluminum foil.
4. Bake for 1 hour. Uncover and bake for 30 additional minutes, basting about every 10 minutes. When ready, chicken and potatoes should have a golden, caramelized color.