

# One-Pan Autumn Roast Chicken

Recipe By *Sina Mizrahi*



**Cooking and Prep:**  2  
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**Serves:**  4

**No Allergens**

**Preference:** Meat

**Difficulty:** Easy

**Occasion:** Shabbat, Passover

**Diet:** Gluten Free, Low Carb

**Source:** Relish by Binah

Magazine

One-pan dishes are my favorite — not only for their practicality and ease, but also for the way the flavors meld in the pan. Here, I've infused cinnamon, the quintessential autumn spice, into the seasonal vegetables. This is a chicken dish that's both comforting and delicious, and will surely become a family favorite.

## Ingredients (16)

### Main ingredients

- 4 chicken quarters
- 1 acorn squash, sliced, with skin on
- 2-3 sweet potatoes, diced
- 1 apple, diced
- 2-3 shallots, finely chopped

- 1/2 red onion, sliced
- 4-5 cloves garlic
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon ground coriander
- 1 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon black pepper
- 3 tablespoons **Bartenura Olive Oil**
- 1 tablespoon **Kedem Red Wine Vinegar** or other red wine vinegar

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### Sommelier Suggests

- Capcanes Peraj Haabib Pinot Noir**
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## Start Cooking

### For the Chicken

1. Preheat oven to 375°F.
2. Place the acorn squash, sweet potatoes, apple, shallots, red onion, and garlic in a 9- x 13-inch baking pan.
3. Place the chicken quarters on top and season with garlic powder, onion powder, coriander, salt, cinnamon, and pepper. Drizzle the olive oil and vinegar on top and, using your hands, massage the spices into the chicken and vegetables.
4. Bake uncovered at 375°F for 45 minutes. Reduce the heat to 350°F, cover, and bake for another 75 to 80 minutes, or until the chicken is cooked through and the liquid bubbles. Serve hot.