

Succulent Chicken with Squash

Recipe By Ashira Mirsky



Cooking and Prep:  3 h

Serves:  4

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Sukkot

Diet: Gluten Free

This chicken dish is a whole meal in a pan! Great for Shabbos, Sukkos, or Yom Tov.

Ingredients (13)

Main ingredients

- 1 whole chicken, cut into 1/8ths
- 2 large shallots
- 1 butternut squash
- 2 tablespoons stone-ground mustard
- 2 tablespoons **Tonnelli Red Wine Vinegar**
- 1 tablespoon raspberry vinegar (I used De La Rosa)
- 3 tablespoons **Gefen Maple Syrup**

- 2 tablespoons olive oil
 - 1 teaspoon dried rosemary
 - 2 teaspoons crushed garlic or 2 cubes **Gefen Frozen Garlic**
 - salt, to taste
 - pepper, to taste
 - fresh parsley, for garnish
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Start Cooking

Prepare the Chicken Dish

1. Preheat oven to 400 degrees Fahrenheit.
2. Dice the shallots and the butternut squash. Place in the bottom of a large roasting pan. Place the chicken on top and season with salt and pepper.
3. In a mixing bowl, whisk the mustard, vinegars, maple syrup, olive oil, garlic and rosemary. Pour over the chicken and squash. Cover the roasting pan and cook for two hours.
4. Uncover after two hours and baste the chicken with the juices. Continue to cook for 45 minutes uncovered, or until the chicken is glossy and well-done. Enjoy!