

Chicken with Winter Vegetables



PREPARATION TIME
15 minutes



COOKING TIME
1 hour



PERFECT PARTNER
hot rolls



Look for reduced-fat butter or butter blended with corn oil to save some money. The flavor will taste the same as butter, and the chicken skin will still remain tender and golden brown when baked.

SHOPPING LIST

- chicken • potatoes • carrots
- turnips • lemon

ON HAND

- salt • pepper • butter
- onions • dried rosemary
- dried thyme

Chicken with Winter Vegetables

INGREDIENTS

- 3 pounds chicken parts
- 2 tablespoons butter or margarine, softened
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 4 medium potatoes, peeled, coarsely cubed
- 4 small onions, quartered
- 4 carrots, peeled, cut into 1-inch pieces
- 4 small turnips, peeled, coarsely cubed
- 1 teaspoon dried rosemary
- 1 teaspoon dried thyme
- Juice of 1 lemon

SERVES 4

COOKIN'
Express

- To save time, eliminate the peeling step by using small, tender turnips and red new potatoes.

Make Ahead

You can cut the vegetables and refrigerate them in plastic bags up to 8 hours ahead.

VARIATION

Any root vegetable can be used in this hearty winter dish. Try sweet potatoes, rutabagas or parsnips.

- 1** Preheat oven to 375°F. Rub chicken with butter; sprinkle with salt and pepper.



- 2** Place chicken in a roasting pan or large baking pan. Bake for 15 minutes.

- 3** Arrange potatoes, onions, carrots and turnips around chicken. Sprinkle rosemary, thyme and lemon juice over chicken and vegetables.



- 4** Cook chicken, covered, until juices run clear when meat is pierced with a fork, about 45 minutes.