

Honey-Roasted Chicken with squash & onions

meat | passover | gluten-free | freezes well | yields 4-6 servings

This easy, one-pot meal puts a new twist on an old classic. Everyone loves roast chicken with onions, so why not sweeten the deal with a little honey? Simple and delicious.

- 1** chicken (about 3 lb/1.4 kg), cut into eighths
- 2** onions, cut into chunks
- 4 cups** butternut squash chunks (see Norene's Notes, below)
- kosher salt
- freshly ground black pepper
- 1 tsp** sweet paprika
- 1/4 tsp** chili powder (or to taste)
- 3 cloves** garlic, minced (about 1. tsp)
- 1 tsp** dried tarragon or thyme
- 1/2 cup** honey
- 1/2 cup** water or chicken broth

- 1.** Preheat oven to 400°F. Coat a large roasting pan with nonstick cooking spray.
- 2.** Trim and discard excess fat from chicken pieces. Arrange chicken, skin side up, in prepared pan. Add onions and squash, tucking them between chicken pieces.
- 3.** Sprinkle with salt, pepper, paprika, chili powder, garlic, and tarragon. Drizzle with honey; rub to coat chicken and vegetables on all sides. Add water to baking dish.
- 4.** Roast, uncovered, for 1 hour and 20 minutes, until glazed and golden. Baste occasionally. If necessary, drizzle in a little additional water.

Norene's Notes

- Use local honey when possible. When you eat honey that's produced where you live, you become desensitized to the local pollens, which helps prevent allergies and hay fever.
- Butternut squash chunks are sold in packages, which can save you time and energy.

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