

Roasted Herb & Honey Mustard Chicken Leg Quarters with Kale and Mashed Butternut Squash

2 SERVINGS | HANDS ON TIME: 20 minutes | TOTAL TIME: 50 minutes

Windy Meadows Family Farm Chicken Leg Quarters, thawed
Engel Farms Butternut Squash
Tenaza Organics Kale, washed
Farmhouse Kitchen Herb & Honey Mustard Marinade
Farmhouse Kitchen Compound Butter
Sea salt and fresh cracked black pepper
Olive or vegetable oil
Milk or cream (optional)

STEP 1 Preheat the oven to 400°F degrees and adjust the oven rack to the middle position. Meanwhile, remove and discard the large, woody stems from the kale. Roughly chop the kale into 2" pieces and set aside. Cut the stem off of the butternut squash using a heavy knife and cut the squash in half lengthwise. Scrape out the seeds and membrane. Cut the squash into 2" half moons, turn the pieces on their side to stabilize them on a flat surface, and then remove the rind by shaving in a downward motion toward your cutting board. Cut the half moons into 1" cubes and set aside in a saucepan. Cover the squash with about 2" of water and add 1 tbsp. salt. Set aside.

STEP 2 Place a large saute pan or cast iron skillet over medium heat. When the pan is hot, add 1 tbsp. of oil. Swirl the pan around to coat the bottom of the pan. Liberally season both sides of the chicken with salt and pepper. Carefully add the chicken to the pan, skin-side down. Allow the chicken to cook without moving or flipping, about 10 minutes. The skin will render fat and become golden brown.

STEP 3 After 10 minutes, turn the chicken over and cook for about 5 minutes. Transfer the chicken to a plate and return the pan, with fat, to medium heat. Add the chopped kale to the pan and season with ¼ tsp. salt and pepper. Briefly saute until just wilted. Add the chicken on top of the kale, skin-side up. Pour the herb and honey mustard marinade over the chicken. Roast the chicken in the preheated oven for 20 minutes or until the chicken skin is golden brown and the internal temperature reaches 165°F when measured at the thickest part.

STEP 4 As the chicken roasts, bring the butternut squash to a boil over high-heat. Once the water reaches a boil, reduce heat to medium-high. Cook the butternut squash until very tender, about 15 minutes. You should be able to pierce the squash with a knife with no resistance. Turn off the heat and drain the butternut squash of water. Return the squash to the saucepan. Use a potato masher or fork to mash the butternut squash to a creamy texture (or to your preferred consistency). For a smoother texture and richer flavor, you can add 2-3 tbsp. of milk or cream. Next, add the compound butter and stir to melt and combine. Season with salt and pepper to taste. Cover to keep warm.

STEP 5 Serve the roasted herb and honey mustard chicken with a side of kale and mashed butternut squash. Enjoy!