

Lemon Pepper Chicken Leg Quarters with Summer Squash & Fresh Thyme Gratin

2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 40 minutes

Windy Meadows Family Farm Chicken Quarters, thawed
Texas Farm Patch Summer Squash, ends trimmed, washed
Patty's Herbs Thyme, washed, leaves picked
Farmhouse Kitchen Lemon Pepper Rub
Farmhouse Kitchen Gluten-free Bread Crumbs with Latte da Cotswold Cheese
Farmhouse Kitchen Gratin Sauce
Salt and pepper
Olive or vegetable oil

Preheat oven to 400°F degrees and adjust oven rack to upper and middle positions.

STEP 1 Line a rimmed baking sheet with foil and set aside. Pat both sides of the chicken dry with paper towels and drizzle lightly with oil. Sprinkle the lemon pepper on both sides the chicken and use your hands to rub the spices all over. Set the chicken skin-side up on the foil-lined baking sheet. Bake on the bottom oven rack for 30-35 minutes or until the internal temperature, when measured at the thickest part, reaches 165°F.

STEP 2 Prepare the gratin. Slice the squash into thin rounds, about ¼" or thinner, and add to a mixing bowl. Roughly chop the thyme leaves and add ¾ to the squash. Reserve ¼ of the chopped thyme for later use. Season with ½ tsp. salt and pepper. Toss to coat and add to a 2-quart baking dish. Pour the gratin sauce over the squash and shake the dish gently to help the sauce settle into the squash.

STEP 3 Add the breadcrumbs and reserved chopped thyme to the mixing bowl used for the squash. Drizzle with 2 tsp. oil and season with ¼ tsp. salt and pepper. Toss combine. Sprinkle the breadcrumb mixture over the gratin. Bake on the upper oven rack for 25-30 minutes or until the sauce is bubbly and squash is tender.

STEP 4 Serve the lemon pepper chicken with a side of summer squash and thyme gratin.

Enjoy!