

Lemon Pepper Chicken & Autumn Squash Gratin

2 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 45

Windy Meadows Family Farm Chicken Leg Quarters, thawed
Farmhouse Kitchen Lemon Pepper Spice
Farmhouse Kitchen prepared Gundermann Acres Butternut Squash
Farmhouse Kitchen Gluten Free Breadcrumbs Sprinkle
Farmhouse Kitchen Gratin Sauce, thawed
Salt and Pepper
Olive or Canola 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 of 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. In a mixing bowl, toss the chopped butternut squash with 1 tsp. salt and pepper 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 to the mixing bowl used for the squash. Drizzle with 2 tsp. oil and season with ¼ tsp. salt and pepper. Toss to 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 butternut squash au gratin

Enjoy!

Lemon Pepper Chicken & Autumn Squash Gratin

4 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 45

Windy Meadows Family Farm Chicken Leg Quarters, thawed
Farmhouse Kitchen Lemon Pepper Spice
Farmhouse Kitchen prepared Gundermann Acres Butternut Squash
Farmhouse Kitchen Gluten Free Breadcrumbs Sprinkle
Farmhouse Kitchen Gratin Sauce, thawed
Salt and Pepper
Olive or Canola 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 of 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. (NOTE: You may need to cook the chicken legs in batches)

STEP 2 Prepare the gratin. In a mixing bowl, toss the chopped butternut squash with 2 tsp. salt and pepper 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 to the mixing bowl used for the squash. Drizzle with 1 tbsp. oil and season with 1/2 tsp. salt and pepper. Toss to 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. (NOTE: You may need a larger baking dish or to cook gratin in batches)

STEP 4 Serve the lemon pepper chicken with a side of butternut squash au gratin

Enjoy!

STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS

Chicken Leg Quarters - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Lemon Pepper Spice - Keep in a cool, dry place in the kitchen until ready to use. (Ingredients: lemon pepper, thyme, garlic powder, onion powder, salt)

Butternut Squash - Store in the refrigerator. Use within 5 days.

GF Breadcrumb Sprinkle - Store in the refrigerator. Use within 5 days. (Ingredients: Gluten Free Yourself classic french loaf, Latte De Cotswold cheese, Patty's Herbs parsley)

Gratin Sauce - Store in the refrigerator. Use within 5 days. (Ingredients: chicken stock, onion, roasted garlic, roasted tomato, roasted red peppers, Patty's Herbs rosemary, Patty's Herbs parsley, salt)

***Contains dairy and egg.**

****Not made with gluten, nuts, peanuts fish or shellfish containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, peanuts, fish and shellfish.**