

Herbed Honey Mustard Chicken Quarters

2 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 45

Cobb Creek Farm Chicken Leg Quarters, thawed
Farmhouse Kitchen Herb and Honey Mustard Sauce, stirred well before use
Johnson's Backyard Garden Kale, washed
Farmhouse Kitchen prepared, Gundermann Acres Butternut Squash
Farmhouse Kitchen Garlic-Ginger Butter, room temperature
Olive or Vegetable Oil
Salt and Pepper

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. In a medium saucepan cover the butternut 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. Pat chicken dry. Then 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). 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!

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4 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 45

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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). 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!

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.

Herb and Honey Mustard Sauce- Store in the refrigerator. Use within 5 days. (Ingredients: Exley Farms honey, dijon mustard, whole grain mustard, Patty's Herbs parsley, rosemary, thyme, chicken stock)

Kale - Wrap in a paper towel and place in a plastic bag in the refrigerator. Use within 5 days.

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

Garlic & Ginger Butter- Store in the refrigerator. Use within 5 days. (Ingredients: garlic, In the Garden ginger, butter, salt)

***Contains dairy**

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

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