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Baked Chicken with Winter Vegetables

An easy make-ahead meal using seasonal vegetables that will warm your taste buds as well as your heart! A complete meal in one pot, cooking it slowly keeps the meat tender; leave the skin and bones in to add flavor. Serve with warm bread.

You Will Need:

- 2 Split Chicken Breasts (with bone) OR 1 package Drums and Thighs
- 1 Medium Onion peeled and cut into wedges
- 2 - 3 Stalks Celery sliced into ½ inch pieces
- 2 - 3 Large Carrots peeled and sliced into ¼ inch rounds (use ready-to-eat-baby carrots if you wish)
- 1 Large or 2 Medium Potatoes, peeled and sliced into 1 inch cubes
- ¼ Cup White Wine
- ½ Cup Water
- ½ teaspoon Kosher Salt
- 2 Tablespoons Olive Oil Factory White Balsamic Vinegar
- 2 Tablespoons Delavignes Tuscan Herb Dipping Oil

Instructions: Preheat oven to 375F. Prepare the vegetables and place in large lidded casserole dish. Place chicken on top of vegetables; drizzle with the Tuscan Herb Oil. Add water, wine and White Balsamic, sprinkle with salt. Put the lid on and bake until vegetables are tender and chicken is cooked through, approx 1.5 - 2 hours, depending on size of chicken pieces.

Feel free to add or substitute with any other seasonal vegetables; try mushrooms, turnip, parsnip, or winter squashes. Be sure to cube small to ensure even cooking.

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