Roast Chicken and Veggies

Ingredients:

- Chicken pieces with skin and bones – You can use any pieces you prefer (thighs, breasts, etc.). You want enough chicken to cover the surface of the roasting pan or baking dish you are using.

- Whole Garlic Cloves (peeled) - about 1-2 per chicken piece

- Apple Cider Vinegar

- Extra Virgin Olive Oil

- Seasonings: Herbes De Provence (our favorite blend is by The Spice Hunter), Garlic Granules, Salt and Pepper to taste

- Any combination of the following vegetables cut into 1 to 2 inch chunks.

  Hard Vegetables:
  Carrots
  Golden Beets (peeled)
  Parsnips (peeled or unpeeled)
  Celery Root
  Turnips
  Rhubarb
  Onion

  Soft Vegetables:
  Zucchini
  Yellow Squash
  Cauliflower
  Whole Crimini mushrooms
  Broccoli

Preheat oven to 425°. Place your chicken pieces in a bowl. Drizzle with Olive Oil and Apple Cider Vinegar and gently mix with your hands or tongs to get the mixture all over the chicken.

Cut up your selected *hard* vegetables. Place the veggies and whole garlic cloves in your baking dish, and drizzle with Olive Oil. Sprinkle with seasonings (Herbes De Provence, garlic granules, and salt/pepper to taste). Then mix with your hands or tongs until the vegetables are coated. Distribute the vegetables along the bottom of the baking dish. Place the chicken pieces skin down across the top of vegetables and sprinkle with the same seasonings. Place in the oven and bake for 30 minutes. While that bakes, cut your selected *soft* vegetables and place in the leftover marinade from the chicken. Mix until the vegetables are coated.

After the 30 minutes is up, remove the chicken and put aside. Pour the chopped soft vegetables and leftover marinade evenly on top of the other vegetables. Give all the veggies a quick and gentle mix in the baking dish. Put the chicken back on the veggies in the baking dish skin up, sprinkle the chicken with seasonings and bake for another 30 minutes. Remove the chicken again (the chicken is done), and put the veggies back in for a final 15 minutes to brown, then you're done! Let it cool and serve!