

Chicken and Butternut Squash Pan Roast

- 1 butternut squash
- 3 Fuji apples
- 1 tbsp. chopped sage
- ¼ cup extra-virgin olive oil
- 6 whole chicken legs
- Salt
- Black pepper
- Garlic powder
- Onion powder
- 2 tbsp. unsalted butter

Preheat the oven to 400 degrees F. In a large roasting pan, toss the squash, apples, and sage with the olive oil and season with salt and black pepper. Season the chicken legs with salt, black pepper, garlic powder, and onion powder, and set them on top.

Dot with the butter and roast for about 1 hour and 15 minutes, until the squash and apples are tender and the chicken is browned and cooked through.

Transfer the chicken to a plate and keep warm. Place the roasting pan over a burner and boil, stirring, until the pan juices are reduced, about 5 minutes. Return the chicken to the pan and serve.