

ROASTED CHICKEN AND ACORN SQUASH WITH SUMAC BROWN BUTTER

Preparation: **10** minutes | Cooking: **45** minutes | Servings: **4**

INGREDIENTS

4 chicken leg quarters
3 thyme sprigs
2 acorn squash,
½-inch slices
3 tablespoons olive oil
2 tablespoons
unsalted butter
3 ¼ teaspoon salt
4 teaspoons lemon zest
2 teaspoons pepper
1 teaspoon honey
1 teaspoon sumac
(substitute: lemon juice)



INSTRUCTIONS

Preheat oven to 450 degrees. Place chicken on baking sheet. Coat with 2 teaspoons salt, 2 teaspoons lemon zest and 1 teaspoon pepper. For a richer flavor, refrigerate and marinate for up to 8 hours or overnight. Add acorn squash to baking sheet. Drizzle chicken and squash with olive oil. Sprinkle squash with 1 teaspoon salt and 1 teaspoon pepper. Place thyme sprigs around chicken and squash. Bake for about 35 minutes or until chicken is cooked through and squash is tender. Save the juice from the pan as it will be used in the sauce. In a small saucepan, heat butter over medium heat, stirring occasionally until browned and fragrant. Add juices from baking sheet to the pan. Whisk in honey, ½ teaspoon sumac, 2 teaspoons lemon zest, ¼ teaspoon salt. Drizzle sauce over chicken and squash. To add some heat, top with Aleppo pepper or paprika at the end. Garnish with thyme leaves and ½ teaspoon sumac. Enjoy!