

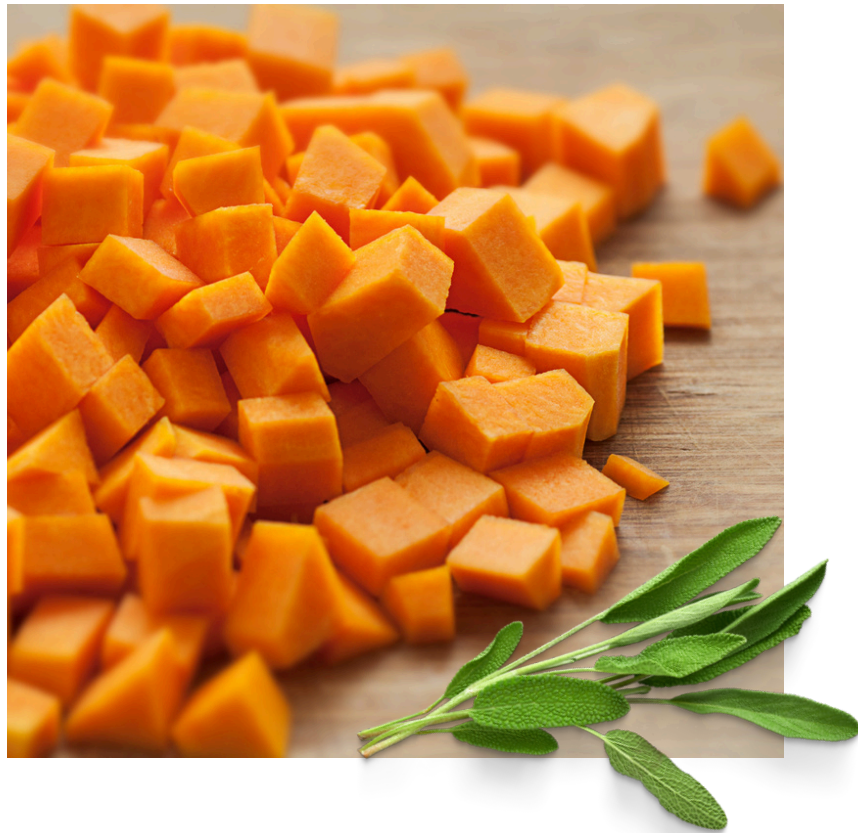
Making it delicious

Chicken with Butternut Squash & Sage

THE
Open
Door

Ingredients

- 1 (2 lb.) butternut squash
- 14 medium-sized fresh sage leaves, divided
- 2 Tablespoons butter, melted
- 8 chicken drumsticks
- 1 teaspoon olive oil
- ½ tsp. Salt
- ¼ tsp. coarse black pepper



Instructions

- Preheat oven to 425°F.
- Peel the squash and cut into ½ - ¾ inch cubes.
- Transfer squash cubes to a large bowl.
- Tear 10 sage leaves in half and add them along with the butter. Toss to coat.
- Put the chicken in a single layer in a large pan.
- Drizzle with the oil and rub it around to coat.
- Arrange squash and sage around the chicken pieces. Sprinkle everything with the salt and pepper.
- Bake for 45 minutes.
- Garnish with remaining sage leaves.