

# CHICKEN FRICASSEE

## WITH BUTTERNUT SQUASH AND BRUSSELS SPROUT CASSEROLE



### INGREDIENTS

- |   |   |                                       |
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| 4 bone-in, skin-on chicken thighs                                 | 1 lb. Brussels sprouts, trimmed and halved                              | 1 small onion, sliced into half moons |
| Salt and pepper to taste  | 1 lb. blanched butternut squash, cubed                                  | 3 sprigs thyme                        |
| 1/2 c. whole pecans   | 1 small fennel bulb (green tops removed); bulb halved and thinly sliced | 3 cloves garlic, chopped              |
| 4 slices of thick-cut hardwood-smoked bacon, cut into 1/2" pieces |   | 1 c. low-sodium chicken broth         |

### DIRECTIONS

- Preheat oven to 400°.
- In a large cast iron skillet over medium heat, toast pecans, tossing until fragrant and lightly toasted, about 2 minutes. Turn off heat, remove pecans, set aside to cool, then roughly chop.
- Return skillet to low heat and add bacon. Cook, stirring occasionally, letting the fat render, until bacon pieces crisp up, 5 to 6 minutes. Transfer to a paper-towel lined plate, leaving bacon fat in the pan.
- Return skillet to medium-high heat. Season chicken all over with salt and pepper, then add chicken carefully to the hot pan in one layer, skin side down. Cook, undisturbed, until skin is deeply golden and crispy, 5 to 6 minutes. Transfer the chicken to a clean plate.
- Reserve 1 tablespoon fat in skillet and carefully drain remaining fat. Over medium high heat, add Brussels sprouts, butternut squash, fennel, onions and thyme. Cook, stirring occasionally, until vegetables begin to soften, about 5 minutes. Add garlic and continue cooking until vegetables are slightly golden, 3 to 5 minutes more. Season with salt and pepper.
- Add broth, stirring well, and nestle chicken thighs skin side up into the vegetables.
- Add any juices to the pan as well. Bring to a boil, then transfer to oven.
- Bake until chicken is cooked through, about 20 minutes.
- Place vegetables on a platter, sprinkle pecans and bacon and any oil drippings, then top with chicken thighs. Drizzle pan sauce over the platter.
- Served it and Enjoy!

