

Baked Chicken with Vegetables

Carrots, potatoes, and onions are roasted along with chicken for a delicious oven-baked meal.

Makes: 6 servings

Ingredients

- 4 medium potatoes, sliced
- 6 medium carrots, sliced
- 1 large onion, quartered
- 1 whole chicken, cut into pieces
- ½ cup water
- 1 teaspoon thyme
- ¼ teaspoon ground black pepper

Directions

1. Preheat oven to 400°F.
2. Place potatoes, carrots, and onions in a large roasting pan.
3. Put chicken pieces on top of the vegetables.
4. Mix water, thyme, and pepper. Pour over chicken and vegetables.
5. Bake at 400°F for one hour or more until browned and tender. Spoon juices over chicken once or twice during cooking.



Recipe from: *Go With Chicken*, University of Wisconsin Cooperative Extension Service, Eau Claire County, adapted by the USDA Food and Nutrition Administration.

###

USDA is an equal opportunity provider, employer, and lender.