

Featuring Tennessee Gourmet® Products

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Chicken & Veggies

1 Tbsp. rosemary	2 leeks, rinsed and sliced
1 Tbsp. thyme	4 skinless chicken breast halves (with bone)
1 (14.5 ounce) can reduced-sodium chicken broth	Salt and ground black pepper to taste
½ cup orange juice	½ cup Tennessee Gourmet® Apricot & Spice (your choice of flavor)
1 small to medium acorn squash, peeled, seeded, and cut into 2-inch pieces	¼ cup chopped fresh parsley leaves (for garnish)
2 sweet potatoes, peeled and cut into 2-inch pieces	

Note: To prepare leeks, remove the green portion. These can be retained and used for stocks. Slice the white portion into ¼-inch rings, place in an ice water bath for 15 to 20 minutes. This will allow any of the sand trapped between the layers to fall to the bottom of the bowl.

Using a large crock pot, add rosemary, thyme, chicken broth and orange juice. Cover and set on high while you prepare the remaining ingredients. This will allow the root veggies time to start cooking.

Layer the sweet potatoes, squash and leeks in the crock pot. Season chicken with salt and black pepper, place on top of vegetables in the crock pot. Continue to cook on high for one hour.

Remove cover and spoon on the Apricot & Spice on to each chicken breast. Replace cover.

Cover and cook on low for 5 to 6 hours or on high for 3 to 4 hours.

Serve the chicken breasts with squash and potatoes on the side and extra Apricot & Spice sauce spooned over the top. Sprinkle with parsley just before serving.