Coffee-rubbed Chicken over Roasted Vegetables

TOTAL TIME: 60 minutes
SERVES: n/a

INGREDIENTS

- 1 chicken, cut into 8 pieces (Jolly Farms)
- 6 tablespoons olive oil (Texas Hill Country Olive Company)
- 1/4 cup Coffee Jam (Macaw Confections)
- 3 tablespoons Texas Sea Salt (Texas SaltMasters)
- 1 cup green onion bulbs, trimmed (Cellar Farms)
- 2 cups red potatoes, diced (Nawara Farm)
- 1 1/2 cups rainbow carrots, cut into 1/4" pieces (Animal Farm)
- 2 cups butternut squash, diced (Nawara Farm)
- 1 eggplant, diced (Cellar Farms)
- as needed cilantro microgreens (Connor’s Microgreens)

DIRECTIONS

Preheat the oven to 350 degrees.

Combine coffee jam, half the oil, and salt to make a paste. Toss the chicken with the paste making sure it is completely coated. In a braiser or pan large enough to hold the chicken, heat up the rest of the oil until almost smoking. Sear the chicken pieces until golden brown, then turn over and sear the other side. Remove from pan and set aside.

Turn down the heat and add the green onion bulbs and potatoes and sauté for about two minutes. Add the carrots and butternut squash and sauté an additional 3-4 minutes. Finally, add the eggplant and one more min. Add 1/4 to 1/2 cup of water to the pan.

Place the chicken back in the pan on top of the vegetables. Place the entire pan into the oven and roast for 30-35 minutes, or until the chicken registers 165 degrees in the thickest piece. Arrange vegetables and chicken in a serving tray and garnish with cilantro.