

## Roasted Root Vegetables & Chicken



### Chicken

- 4 chicken leg quarters
- Extra Virgin Olive Oil
- Salt
- Garlic powder
- Ground cayenne pepper
- Chili Powder
- 1 cup water
- 1/2 sweet onion, thinly sliced and quartered
- 2 ribs celery, sliced into 1 inch pieces
- 1 (16 ounce) package baby carrots, rinsed and drained
- 6 to 7 small red potatoes, rinsed and cut into wedges
- 3 to 4 turnips, peeled and cut into wedges
- 1 to 2 cups water

**Coat** chicken with olive oil and season to taste with salt, garlic powder, cayenne pepper, and chili powder. Place chicken in the bottom of a large roaster. Add 1 cup water. Cover and bake at 350 degrees for 45 minutes.

**Add** onion, celery, carrots, potatoes, and turnips under and around chicken. Drizzle vegetables with additional olive oil and season to taste with salt and garlic powder. Add an additional 1 to 2 cups water. Cover and bake for an additional 45 to 50 minutes, or until chicken juices run clear and vegetables are tender.

**Serves** 4 to 6

**Cook's Note:** Make sure to use a large roaster with a lid.