



*#1 in customer service with familiar faces you know and trust...*

## Chicken and Roots

### Ingredients

4 chicken drumsticks	2 broccoli crowns cut up
4 bone in chicken thighs	4 cloves garlic
2 tablespoons olive oil, divided, or as needed	2 teaspoons of dried thyme
salt and ground black pepper to taste	2 teaspoons of dried marjoram
4 russet potatoes, cut into 1-inch cubes	Half teaspoon of rosemary
2 onions, cut into 1/4-inch rings	Half teaspoon of fennel seeds crushed
3 carrots, peeled and cut into 1/2-inch pieces	

### Directions

Preheat oven to 375 degrees F (190 degrees C).

Place chicken in a large roasting pan. Coat chicken with 1 tablespoon olive oil; season with salt and pepper. Bake in the preheated oven, about 30 minutes.

Combine potatoes, onions, carrots, broccoli crowns, garlic, salt, and pepper and dried herbs in a large bowl. Coat vegetables with the remaining 1 tablespoon olive oil.

Remove the chicken from the oven; stir the vegetables and herbes de Provence into the pan. Continue baking until chicken is no longer pink at the bone and the juices run clear, about 30 minutes. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C).