

Roasted Chicken & Fall Vegetables

with Cranberry & Ginger Compote



For this comforting autumn dinner, we're seasoning half chickens with the classic flavors of garlic, onion, and smoked paprika, then roasting them along with sweet potatoes and Brussels sprouts. The rich chicken finds delicious contrast in a tart-sweet compote, made simply by cooking fresh cranberries and ginger with a bit of sugar and water.

[**Get Cooking**](#)

BLUE APRON WINE PAIRING



1 lb Sweet Potatoes

4 oz Cranberries

1/2 lb Brussels Sprouts

2 Tbsps Apple Cider Vinegar

2 Tbsps Sugar

1 1-Inch Piece Ginger

1/4 cup Roasted Walnuts

1 Tbsp Weeknight Hero Spice Blend (Garlic Powder, Onion Powder, Smoked Paprika, & Whole Dried Parsley)

tried-and-true

kitchen tools

Quarter-Sheet Pan

by Nordic Ware

Whether you're flying solo or making dinner for two, this delightfully durable pan is about to become

your next kitchen essential. This smaller version of the classic sheet pan is ideal for toasting up bread or whipping up a small batch of roasted vegetables for a single meal. Easy to store, its raised lip catches and contains juices while minimizing mess inside the oven. Rustproof and even-heating, this pan has a galvanized steel reinforcement around the rim, which adds to its strength.



How To: Peel & Mince Ginger

Ginger is a common, aromatic ingredient popular in cuisines throughout the world. Because of its knobby shape, prepping ginger can seem tricky. But simply follow the instructions in this video and you'll be prepping like a pro.

[Click for Tablet View](#)



Preheat the oven to 450°F. Line a sheet pan with aluminum foil. Pat the **chicken** dry with paper towels and place on the foil. Season on both sides with salt, pepper, and the **spice blend**. Drizzle with olive oil and turn to coat; arrange skin side up. Roast 36 to 38 minutes, or until browned and cooked through. (An instant-read thermometer inserted into the thickest part of the thigh should register 165°F.) Reserving any drippings on the sheet pan, transfer to a cutting board and let rest for at least 5 minutes.



2 Prepare the ingredients:

While the chicken roasts, wash and dry the fresh produce. Medium dice the sweet potatoes. Cut off and discard the ends of the Brussels sprouts; halve lengthwise.



3 Roast the vegetables:

While the chicken continues to roast, place the **sweet potatoes** and **Brussels sprouts** on a separate sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer. Roast, stirring halfway through, 24 to 26 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven and top with the **vinegar**; carefully stir to coat. Set aside in a warm place.



4 Prepare the remaining ingredients:

While the vegetables roast, peel and finely chop the ginger. Roughly chop the walnuts.



While the vegetables continue to roast, in a small saucepan, combine the **cranberries, sugar, ginger**, and **1/4 cup of water**; season with salt and pepper. Heat to boiling on high. Once boiling, reduce the heat to medium-high. Cook, stirring occasionally, 4 to 6 minutes, or until thickened and the cranberries are mostly broken down; season with salt and pepper to taste. Transfer to a serving dish.



6 Carve the chicken & serve your dish:

Using a sharp, sturdy knife, cut along the leg of the **rested chicken** to separate the thigh and breast. Cut the breast in half crosswise through the bone (keeping the wing intact). Cut through the joint connecting the drumstick to the thigh. Divide the carved chicken and **finished vegetables** among 4 dishes. Top with any reserved drippings. Garnish with the **walnuts**. Serve the **compote** on the side. Enjoy!