



**B&B's BEST**  
**YOU ARE WHAT YOU EAT**  
**SO EAT THE BEST**

# Chicken & Veggies

## Ingredients

- 4 pieces chicken with skin on we use thighs.
- 1 Tablespoon [B&B's Best Mother Clucker Chicken Seasoning](#).
- 1 Lb. Fresh Brussel Sprouts cut in half.
- ½ Lb. Shallots peeled.
- 4 Tablespoons Olive Oil.
- 1 Teaspoon salt.
- 2 Medium Sweet Potatoes peeled and cut in ½ inch cubes.
- 4 bacon strips cut into 1 inch pieces.
- 1 tablespoon [B&B's Best Roasted Vegetable Seasoning](#).
- Meat Thermometer.



Makes 4 servings

## Instructions

1. Heat grill or oven to med high heat 375°.
2. Rub chicken with [B&B's Best Mother Clucker Chicken Seasoning](#).
3. On the grill or in a frying pan, sear the chicken to hold in juices.
4. Place sweet potatoes, scallions, Brussel sprouts and bacon in an oven safe pan or a cast iron skillet
5. Drizzle vegetables with the olive oil and sprinkle with the [B&B's Best Roasted Vegetable Seasoning](#). And Salt.
6. Once both sides of chicken are seared, place on top of the vegetable mixture.
7. Place on grill or in oven and cook for 30 to 45 minutes until the thickest part of the chicken reaches 170°.
8. Remove from grill or oven and serve.

