Herb-roasted chicken and butternut squash

Chicken

Fresh Sage, minced

Fresh Rosemary, minced

Fresh Oregano or Basil, minced

2 lb boneless skinless chicken thighs

Oil to coat the chicken

S+P to taste

Squash

1 large butternut squash, peeled, seeded and cut into 1-inch cubes

2 T olive oil

2-3 cloves minced garlic

S+P TT

Lemon Sauce

Juice of at least 3 lemons

About 1 T of arrowroot/corn starch, or enough to ensure that sauce thickens

1-2 tsp. sugar

1. Preheat oven to 400F
2. In one roasting pan, toss the chicken with the herbs, oil, salt and pepper.
3. Insert a probe thermometer set to 161F in the largest piece, and set aside
4. Toss the butternut squash with all the other ingredients and season with S+P TT and place the squash in a different roasting pan, spreading out as evenly as possible
5. Place both the chicken and the butternut squash in the oven, bake the squash for 25 minutes, and the chicken until the probe thermometer says 162F
6. While the chicken and squash is roasting, make the lemon sauce by combining the ingredients, whisking very well to ensure that the corn starch/arrowroot is fully dissolved, then head on the stove at medium-high until sauce thickens. Let cool on stovetop when done.
7. When done, let the chicken rest for at least 5 minutes, then cut into bite-sized pieces. Toss the chicken and the squash together with the lemon sauce, ensuring an even coating.
8. Check for seasoning, add more S+P if necessary, and serve hot.