

Autumn Roasted Chicken and Sausages with Balsamic Drizzle

Serves 4-6

- 4 to 6 bone-in chicken pieces of your choice
- 1 pound Italian sweet sausages
- 3 tablespoons Extra Virgin Olive Oil, divided
- 3 to 4 sprigs fresh rosemary, 2 finely chopped
- 7 to 8 sprigs fresh thyme, 4 finely chopped
- 12 baby potatoes, such as baby Yukon gold
- 3 to 4 carrots, peeled and cut into pieces
- 8 shallots, halved through root and peeled or 4 small red onions, quartered through root end
- Balsamic vinegar, to garnish

Preheat oven to 425 degrees F.

In a large, shallow roasting pan, dress chicken and sausages with about 1 tablespoon of olive oil. Season with chopped rosemary, thyme, salt and pepper.

Toss the potatoes and shallots with remaining olive oil, salt and pepper and add to the roasting pan. Bundle the rosemary and thyme sprigs and toss them in the pan as well. Roast 45-50 minutes until the meat juices run clear and the chicken skin and sausage casings are crispy.

To serve, arrange meat, sausage, potatoes, and shallots on dinner plates and garnish with pan juices and drizzle with balsamic vinegar.