

Maple-Mustard Chicken with Squash and Brussels Sprouts (Main Courses)

- 4 Tbsp. Halladay's Sage Peppercorn Rub
- 2 Tbsp. Dijon mustard
- 2 Tbsp. maple syrup
- 4 bone-in, skin-on chicken breasts
- 1 butternut squash, peeled, seeded and cut into 1-inch pieces
- 8 oz. Brussels sprouts, halved
- 3 Tbsp. olive oil

Place a large rimmed baking sheet in oven. Preheat oven to 425°F (leave pan in oven while preheats). Combine seasoning, mustard and syrup; brush half onto chicken. Add chicken to hot pan and bake for 20 minutes. Toss vegetables with remaining sauce. Remove pan, drain juices and add vegetables. Bake another 20 minutes until chicken is cooked through.