



TIPSY FOODS

COOK A LITTLE TIPSY

Chicken & Veggies

Ingredients

- 4 pieces chicken with skin on we use thighs.
- 1 Tablespoon [Tippy Foods Game Bird Rub](#).
- 1 Lb. Fresh Brussel Sprouts cut in half.
- ½ Lb. Shallots peeled.
- 4 Tablespoons Olive Oil.
- 1 Teaspoon [Tippy Foods Smoked Bourbon Barrel Salt](#).
- 2 Medium Sweet Potatoes peeled and cut in ½ inch cubes.
- 4 bacon strips cut into 1 inch pieces.
- 1 tablespoon [Tippy Foods Roasted Vegetable Seasoning](#).
- Meat Thermometer.



Makes 4 servings

Instructions

1. Heat grill or oven to med high heat 375 degrees.
2. Rub chicken with [Tippy Foods Game Bird Rub](#).
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 [Tippy Foods Roasted Vegetable Seasoning](#). And [Tippy Foods Smoked Bourbon Barrel 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 degrees.
8. Remove from grill or oven and serve.