

# Chicken And Vegetables



You can't beat this simple, healthy meal for the perfect weeknight dinner. Sprinkled with herbs and flavored with just a dash of lemon, our Chicken and Vegetables recipe focuses on freshness. Prepare enough for your family and more using NESCO's 6 Qt. Roaster Oven. The "Circle of Heat" technology cooks chicken until tender. Serve right away or save for the perfect meal-prepped lunch.

## **Your Key Ingredient:**

[NESCO 6 Qt. Roaster Oven](#)

## **Grocery Ingredients:**

3 to 3½ lb chicken pieces, skinned  
1 large onion, chopped  
2 medium carrots, sliced  
2 stalks celery, sliced

8 large red plum tomatoes, halved  
1/2 cup lemon juice or chicken broth  
1 tsp granulated sugar  
1 tsp tarragon  
1 Tbsp parsley, chopped  
1 Tbsp paprika  
fresh hot pasta, to serve

**Instructions:**

1. Preheat **NESCO® Roaster Oven** to 300° F. Lightly wipe cookwell with cooking oil.
2. Arrange chicken in preheated cookwell. Add vegetables.
3. Stir together lemon juice, sugar, and tarragon. Pour over meat and vegetables; sprinkle on parsley and paprika.
4. Cover; roast 60 to 70 minutes (180° F on meat thermometer).
5. Prepare fresh pasta and serve with hot chicken. Serves 4.