Easy Skillet Chicken with Root Vegetables
Makes 4 (1 thigh with 1 cup of vegetables) servings

**Ingredients:**
- 1 cup sweet potato, pieces
- 1 cup rutabaga, pieces
- 1 cup turnip, pieces
- ½ cup parsnip, pieces
- ½ cup onion, chopped
- 1 clove, garlic, minced
- 4 chicken thighs
- 1 tablespoon canola oil
- ½ cup water
- ¼ teaspoon salt
- 1/8 teaspoon pepper
- ¼ teaspoon thyme

**Directions:**
1. Wash and peel sweet potato, rutabaga, turnip, and parsnip; cut into ½ inch pieces. Cutting the root vegetables into small pieces will reduce the cooking time.
2. Chop onion. Peel and mince garlic. Place the onion and garlic in a bowl.
3. Remove skin, bone, and excess fat from chicken thighs. Cut each thigh in half to decrease cooking time.
4. Heat oil in skillet over medium heat. Add onion and garlic slowly to avoid splatters and burns; sauté 1 to 2 minutes.
5. Add chicken pieces slowly; sauté 2 to 3 minutes; turn and continue sautéing 2 to 3 minutes.
6. Add sweet potato, rutabaga, turnip, parsnip, water, salt, pepper, and thyme spreading around and over the chicken. Cover and bring to a boil.
7. Reduce heat and simmer 30 to 45 minutes.
8. Check for doneness by using a *Dial Instant Read* thermometer. It is done when the chicken has an internal temperature of 165° F.

**Source:** Cooking Up Fun! Vary Your Vegetables