

Good Eats Recipes

Autumn Ragout

What You Need:

- 1 teaspoon grated lemon rind
- 3 tablespoons fresh lemon juice
- 2 teaspoons prepared mustard
- 2 teaspoons olive oil
- 1 teaspoon dried thyme
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 4 garlic cloves, chopped
- 3 cups cubed & peeled butternut squash
- 2 cups cubed & peeled rutabaga
- 2 cups cubed carrot
- 1 small red onion, cut into 1-inch pieces
- 1 1/2 pounds skinned, boned chicken breast, cut into 1-inch pieces
- 1/2 pound turkey kielbasa, cut into 1/2-inch pieces
- 2 cups pieces napa (Chinese) cabbage
- 2 cups low-salt chicken broth
- 1/2 cup apple juice
- 1/2 cup GOOD EATS Apple Butter
- 1 (15-ounce) can navy beans, drained

Directions:

Preheat oven to 450. Combine the first 8 ingredients in a 13 x 9-inch baking dish. Add squash, rutabaga, carrot, and onion, and toss well. Bake mixture at 450 for 30 minutes or until lightly browned, stirring occasionally. Remove from oven, and reduce oven temperature to 350. Combine squash mixture, chicken, and remaining ingredients in a large Dutch oven. Bake at 350 for 50 minutes or until vegetables are tender, stirring occasionally.