



## Chicken with acorn squash & tomatoes

- 1 small acorn squash, halved, seeded, and sliced 1/4 inch thick
- 1 pint grape tomatoes, halved
- 4 cloves garlic, sliced
- 3 tsp. olive oil
- salt and black pepper
- 4 boneless, skinless chicken breasts
- 1/2 tsp. ground coriander
- 2 Tbsp. chopped fresh oregano

Heat oven to 425. On a large rimmed baking sheet, toss the squash, tomatoes, and garlic with 2 Tbsp. of the oil, 1/2 tsp. salt, and 1/4 tsp. pepper. Season the chicken with the coriander, 1/2 tsp. salt, and 1/4 tsp. pepper. Roast everything until the squash is tender and chicken is cooked throughout, 20-25 minutes.

*adapted from Real Simple*

