

Poultry Herb / Lemon Pepper / Garlic Granules
**Creamy
 Chicken & Pumpkin Casserole**



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This is a flavorful way to cook fresh pumpkin (or butternut squash) with chicken in a creamy sauce. The lemon pepper lightly flavors the chicken and the Poultry Herb and Garlic Granules compliment the pumpkin and mushrooms in a rich sauce. This is a real crowd-pleaser recipe using the pumpkin as a vegetable in a savory and delicious way.

Ingredients :

8 skinned Chicken Thighs	3 cups (raw, fresh) Pumpkin or butternut squash, cubed
2 Tblspns Poultry Herb	1 1/2 cups chicken broth
2 tsp Lemon Pepper	2 cups sliced fresh mushrooms
1 tsp Garlic Granule	6 slices of bacon, cooked but not crisp
2 Tblspns olive oil \ 2 Tblspns butter	1 small onion, chopped / 2 Tblspns flour
1/2 small container of Crème Fraiche (4 ounces)	

DIRECTIONS: Sprinkle each chicken thigh on all sides with the lemon pepper. Heat the oil in a large frypan. Brown the chicken and then place them in a greased 9 x 13 inch baking pan. Add the butter to the frypan and cook the onion until just transparent. Add the pumpkin and sauté for 5 minutes. Add the mushrooms and cook for another 5 minutes. Cut the bacon into bite-sized pieces and add it to the pumpkin mixture. Stir in the Crème Fraiche, the chicken broth, Poultry Herb and Garlic Granules. Stir to combine and simmer, uncovered for 10 minutes. Remove the vegetables and bacon from the frypan and arrange them over the chicken in the baking dish. Use the remaining broth in the frypan and make a thicker sauce by adding 2 Tblspns flour to 3 Tbsp. of the broth. Mix the flour and broth together and add it to the remaining broth in the frypan. Slowly stir it over medium heat until the sauce starts to thicken. Pour the thickened sauce over the chicken and vegetables. Cover and bake in a 325 degree oven for 50 minutes.

PUMPKIN PIE SPICE, True Cinnamon Quills, True Cinnamon, Allspice Powder, Clove Powder



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FEATURING OUR:
 PUMPKIN PIE SPICE

Pumpkin puree, apple cider, and plenty of our warm sweet spices are used to make this delicious fall-time condiment. It's perfect to spread on biscuits, English muffins, bagels, toast, pancakes, and waffles. It's also wonderful in yogurt, puddings, ice cream or in baking (try it in making pumpkin cheesecake). This recipe can be made with regular sugar and syrup, or using the no-calorie sweeteners. Either way, it's a great way to add your favorite Pumpkin Spice flavor to everything you love!

INGREDIENTS:

29 ounce Pure Pumpkin Puree	1 Tblspn Apple Cider Vinegar
1 cup (sugar free) Apple Cider	2 True Cinnamon (Ceylon) Quills
1/4 cup (sugar free or real) Maple Syrup	1/2 tsp salt
2/3 cup Truvia Sweet Complete Brown (calorie free) sweetener or regular Light Brown Sugar.	1 Tblspn Pumpkin Pie Spice
	1/2 tsp each: True Cinnamon, Clove Powder, Allspice Powder
	1 tsp Vanilla Extract

Directions: Place all ingredients in a saucepan with a lid. Using a whisk, mix ingredients until combined. Bring to a low boil and then lower the heat until the mixture comes to a simmer. Cover with the lid and cook for 10 minutes. Remove the lid (whisking the mixture frequently) and simmer for another 20-30 minutes, or until it has the desired thickness. Remove from the heat and cool completely. Serve cooled and store in the refrigerator.