

# Just a Pinch

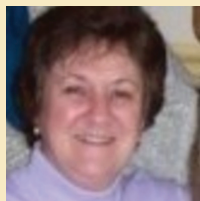


Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

## Mix Up your Holiday Meal with Cranberry Roast Chicken

**“This is something different to make!”**



Carol Junkins  
Hanson, MA  
(Pop. 9,443)

Looking for an easy (yet still special) alternative to a traditional holiday meal?

Home cook Carol Junkins Cranberry Roast Chicken with Sweet Potatoes is a great choice. The flavors in this are wonderful. And it is just so easy to prepare! A perfect, simple recipe to make on a typically busy day.

See step-by-step photos of Carol's recipe plus thousands more from home cooks nationwide at:

[www.justapinch.com/roastedchicken](http://www.justapinch.com/roastedchicken)

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...

*-Janet*

### Cranberry Roast Chicken with Sweet Potatoes



#### What You Need

- 1 lb sweet potatoes, thinly sliced
- 4 bone-in chicken breast halves (about 2 1/4 lbs.)
- 1 14 oz. can whole berry or jelled cranberry sauce
- 1/4 c olive oil or vegetable oil
- 1/2 tsp ground ginger
- 1/2 tsp salt
- 1/4 tsp ground black pepper

#### Directions

- Preheat oven to 375 degrees.
- Rinse potatoes; pat dry.
- Place potatoes evenly in a 13 x 9" baking pan. Place chicken on top.
- Whisk remaining ingredients together in a medium mixing bowl.
- Pour mixture evenly over chicken and potatoes.
- Bake uncovered for 50 minutes or until chicken is cooked throughout and potatoes are tender.

Submitted by: Carol Junkins, Hanson, MA (Pop. 9,443)

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