

*In the fall, cauliflower, broccoli, Brussels sprouts, and squashes flood the farmers' markets. Golden roasted cauliflower is especially delicious with this barbecue-coated chicken, but sub in your family's favorite. If you'd prefer to grill the chicken, just roast the garlic and cauliflower in the oven.*

## **GARLIC LEMON BARBECUED CHICKEN with ROASTED CAULIFLOWER**

Makes 4 servings

### **INGREDIENTS**

- 1 head garlic\*
- 1 tablespoon olive oil
- 1-1/4 lbs. bone-in chicken thighs
- Coarse salt and freshly ground pepper to taste
- 1 head cauliflower, cut into large florets, then thickly sliced
- 1 tablespoon olive oil
- 1-1/2 cups barbecue sauce
- 1 tablespoon fresh lemon juice
- 1-1/2 teaspoons grated lemon peel
- 3 green onions, chopped

### **DIRECTIONS**

1. Heat oven to 425° F. Slice the top off of garlic, just exposing the cloves. Place on a 6-inch square of foil; drizzle with olive oil and wrap foil around garlic. Arrange chicken on foil-lined baking sheet; season with salt and pepper. Place chicken in oven; place wrapped garlic on oven rack next to baking sheet in oven. Toss cauliflower with oil; season with salt and pepper. Arrange on a parchment-lined baking sheet.
2. Place baking sheets on two racks in oven. Roast for about 35 minutes, stirring cauliflower occasionally, until chicken is no longer pink near bone (165° F internally), cauliflower is tender, and garlic feels very soft when pressed.
3. Squeeze garlic cloves from papery skins; mash with fork in small bowl. Stir in barbecue sauce, lemon juice, and lemon peel until well blended. Brush half of sauce on chicken; save the remainder to serve at the table. Serve chicken with cauliflower, sprinkled with green onions.

\* *Substitute jarred roasted garlic paste for a shortcut if time is at a premium.*