

Jackie's Fruited Citrus Chicken

Serves 8

- 1 – 5 lb whole chicken
- 3 lemons
- 8 ounces orange juice
- 1 - 4 ounce package dried apricots
- 1 – 6 ounce package dried prunes
- 1 – 4 ounce package raisins
- 1 – 5.75 ounce jar green olives with pimentos
- 12 ounces small white or red new potatoes
- 8 ounces white pearl onions, outer skins removed
- 1 lb (1 bunch) asparagus, trimmed
- 1 lb (2 medium) yellow crookneck squash, cut into ½ in slices

1. Slice the whole chicken down the back, spread apart and lay breast side up in a large roasting pan.
2. Slice the lemons into ¼ inch slices and lay over chicken, overlapping where needed.
3. Pour orange juice over the chicken.
4. Add dried apricots, raisins, and prunes to the pan.
5. Cover pan with aluminum foil and bake at 350 degrees for 30 minutes, basting with juices every fifteen minutes.
6. After thirty minutes remove foil and continue baking uncovered for 30 more minutes.
7. Place scrubbed potatoes in a pot with enough cold water to cover. Bring to a boil and simmer gently for 15 minutes or until tender.
8. When the chicken has cooked for an hour, check to see that there is still enough juice in the pan and that the lemons are not burning. Add more orange juice if needed. Add cooked potatoes, pearl onions and the jar of green olives, including brine. Return chicken to oven.
9. After the chicken has cooked for 1 ½ hours, add trimmed asparagus, and sliced yellow squash.
10. Continue cooking for 20-30 more minutes or until vegetables are done to your liking. Remove from oven and let rest 10 minutes before serving.

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Nutrition Facts
Servings: 8

Amount per serving	
Calories	463
	% Daily Value*
Total Fat 17.2g	22%
Saturated Fat 4.5g	23%
Cholesterol 98mg	33%
Sodium 295mg	13%
Total Carbohydrate 46g	17%
Dietary Fiber 6.9g	25%
Total Sugars 24.4g	
Protein 35.1g	

Vitamin D 0mcg	0%
Calcium 93mg	7%
Iron 5mg	27%
Potassium 1113mg	24%

*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. [2,000 calorie a day](#) is used for general nutrition advice.

Recipe analyzed by: www.verywellfit.com