

Roasted Chicken Tacos with Jalapenos



What you need:

Butternut squash, sliced into small pieces

6 tbsp coconut oil

Pepper

½ cup sliced jalapenos

5-pound whole chicken

3 peeled garlic cloves

¼ cup of fresh oregano and parsley

Lime

Refried beans

Corn tortillas

Garnishes such as avocados, salsa, onion, cilantro, pickled jalapenos, etc.

To make:

Preheat the oven to 475 degrees F. Arrange the squash in an iron skillet and put a couple of dots of coconut oil over the top. Season with some salt and pepper. Place jalapenos under the skin of the chicken. Stuff the chicken with oregano, garlic, lime, and parsley, and the coconut oil. Season with salt and pepper. Place breast side up on top of the squash. Bake the chicken dish for about an hour and 20 minutes or until the internal temp reaches 165 degrees F. Let cool and shred the chicken. Serve the jalapeno roasted chicken on warm tortilla shells with your favorite taco toppings.