

Fall Together Recipes

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Your custom curated dinner is easy to prepare and has notes of fall flavor all over with its seasonal veggies. The aroma will fill your home and get you ready for your Fall Together Date Night In.

MAPLE PECAN SWEET POTATOES



INGREDIENTS

- 3 sweet potatoes
- ½ cup milk (almond milk works as well)
- 1 cup chopped pecans
- 1 Tbsp 100% maple syrup

DIRECTIONS

Place a large pot of water on the stove and bring to a boil. Wash, peel and dice sweet potatoes into 1 inch cubes. Once water is at a boil, add sweet potatoes to the pot. Reduce heat to medium and cook for 10-15 minutes or until potatoes are easily pierced with a fork.

Drain the water and place sweet potatoes back into the pot. Mash the sweet potatoes until smooth. Add in remaining ingredients and mix well.

CREAM CHEESE PUMPKIN SQUARES



INGREDIENTS

- 4 eggs
- 1 ½ cups sugar
- 1 cup canola oil
- 1 can (15 oz) pumpkin
- 2 cups flour
- 2 tsp ground cinnamon
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 1 pkg (8 oz) cream cheese, softened
- ¼ cup unsalted butter, softened
- 1 tsp vanilla
- ½ pkg of 2 pound bag powdered sugar

DIRECTIONS

Preheat the oven to 350 degrees. In a small bowl, beat eggs, sugar, oil and pumpkin.

In a separate larger bowl, combine flour, cinnamon, baking powder, baking soda and salt. Then, gradually add the small bowl of pumpkin mixture until all ingredients are combined.

Lightly coat the baking pan (jelly roll pan is best) with cooking spray before pouring mixture onto pan and spreading evenly.

Bake for 25-30 minutes. While the bars are cooling, prepare the frosting.

Cream together butter and cream cheese. Add vanilla. Add powdered sugar one cup at a time, mixing until smooth. Frost and enjoy.



ONE PAN FALL HARVEST CHICKEN DINNER

INGREDIENTS

- 5 (6-7 oz) bone-in, skin-on chicken thighs
- 4 Tbsp olive oil
- 1 ½ Tbsp balsamic vinegar
- 3 cloves (1 Tbsp) garlic, minced
- 1 Tbsp each minced fresh thyme, sage and rosemary
- Salt and Pepper
- 1 lb Brussels sprouts
- 2 fuji apples, sliced into half moons
- 6 slices hickory smoked bacon, chopped into 1 inch pieces

DIRECTIONS

Preheat the oven to 450 degrees. In a gallon size resealable bag, pour 2 Tbsp olive oil, balsamic vinegar, garlic and herbs. Season your chicken with salt and pepper, and then add chicken into the bag and set aside while you continue to prepare your meal.

Place Brussels sprouts and apples on a baking sheet. Drizzle with 2 Tbsp olive oil and then toss to evenly coat. Season with salt and pepper to taste. Spread onto pan in an even layer.

Set chicken thighs over the veggie/apple layer and add slices of bacon to the sheet pan.

Roast in the oven for 30-35 minutes (chicken should be cooked to 165 degrees in the center). Broil during the last few minutes for a more golden brown crispy skin on chicken if desired.

Suggested Wine Pairing

For this dinner we recommend a Soave, a dry, light-bodied white Italian wine from northeast Italy. Soave, similar to a Pinot Grigio, is a fruit-forward yet delicate and not overpowering smooth choice.

