

## Spezzatini di Pollo alla Campagnola

### Ingredients

- 2 Tbsp olive oil, divided
- 2 Tbsp + 1 tsp butter, divided
- 3 medium golden potatoes, peeled and cubed
- 2 1/2 lbs chicken parts
- 2 lemons, cut into 8 pieces each
- 8 large garlic cloves, 4 minced and 4 scored
- 4-5 mild Italian sausages, cut into 4 pieces each
- 1 green bell pepper, cut into 1" pieces
- 2 Tbsp finely chopped white onion or scallion
- 2 Tbsp finely chopped fresh parsley
- 1 tsp dried thyme
- 1 tsp dried basil
- 1 tsp dried chervil or dried parsley
- 1/2 tsp crushed red pepper
- salt & pepper to taste
- 2 Tbsp - 1/4 cup white wine

### Directions

Put 1 Tbsp olive oil and 1 tsp butter in a large saute pan and heat over medium heat. Add the potatoes and cook, stirring occasionally, until they are cooked through - about 30 minutes. Remove from oil and set aside.

While the potatoes are cooking, cut the chicken parts into about 12 pieces, place in a bowl and mix with the lemon pieces. Let rest on the counter while the potatoes cook.

Add the remaining tablespoon of olive oil to the saute pan where the potatoes cook. Turn heat to medium-high and add the 4 scored garlic cloves. Cook, stirring occasionally, until they turn brown. Remove.

Add the chicken parts, skin side down. Let cook for 5 minutes without touching. Turn, reduce heat to medium, and cook for another 5 minutes. Remove chicken pieces to a plate and set aside.

Add sausage pieces to the saute pan and cook until they are browned on all sides, about 5-10 minutes.

Add bell pepper and cook, stirring frequently, until the pepper starts to soften, about 3 minutes.

Return potatoes to the pan and mix well. Return chicken and chicken juices to the pan and mix again. Add the scallion, 1 Tbsp fresh parsley, the thyme, basil, dried chervil or parsley and red pepper flakes to the pan. Season with salt and pepper to taste and stir.

Add the wine and deglaze, scrapping the bottom bits with a wooden spoon. Cook for a few minutes, until about half the liquid has evaporated. Turn heat to low. Stir in 2 Tbsp butter and continue cooking until the chicken has cooked through and the sauce has the consistency you want - adding more wine if necessary.