

Chicken Scarpariello

Ingredients

- 3 1/2 lbs chicken thighs
- kosher salt
- 2 Tbsp olive oil
- 4-5 Italian sausage links
- 1 large onion, chopped
- 1 large red bell pepper, chopped
- 8 garlic cloves, minced
- 4 large rosemary sprigs, broken into 2-inch pieces
- 10 pickled cherry peppers, sliced + 1/3 cup pickling liquid
- 1 1/2 cups white wine
- 1 1/2 cups chicken broth

Directions

Preheat oven to 350°F.

Season chicken with kosher salt and pepper.

Heat oil in a very large saute pan or dutch oven over medium-high heat. Add chicken, skin side down, and brown on both sides, about 10 minutes total. You may need to do this in two batches. Transfer to a plate and set aside.

Add sausage to the skillet and cook until brown on both sides. Remove sausages and set aside.

Lower heat to medium and add the chopped onion and red bell pepper. Cook, stirring and scraping any brown bits on the pan, until they start to brown, about 4 minutes. Add the garlic and rosemary and cook for one more minute.

Add pickled cherry peppers and pickling liquid and cook, stirring and scraping the browned bits at the bottom, for a minute. Add the wine and cook until reduced by half, about 2 minutes. Stir in the chicken stock.

Cut each sausage into 4 parts, return to the pan and stir carefully. Add the chicken thighs, skin side up.

Transfer to the oven and cook, uncovered, for about 30 minutes, until the chicken is cooked through.

<http://www.marga.org/food/int/italianamerican/chicken.html>