

Chicken Vesuvio

Ingredients

- 4 lbs chicken parts
- kosher salt and ground pepper to taste
- 6 Tbsp olive oil, divided
- 1 lb russet potatoes, cleaned
- 6 garlic cloves, peeled and smashed
- 2 fresh sprigs of oregano or 2 tsp dried oregano
- 2 fresh sprigs of thyme or 1 tsp dried
- 1 cup white wine
- 2 Tbsp Italian seasoning
- 1 cup frozen peas
- 1 lemon
- 1/4 cup chopped flat-leaf parsley

Pat dry chicken and season with salt & pepper.

Heat 1 Tbsp olive oil over medium-high heat in a large saute pan or cast-iron skillet. Working in batches, sear the chicken on both sides until golden brown. Remove chicken and set aside.

Cut potatoes into wedges 1/8" thick.

Add 3 Tbsp of olive oil to the pan you used to brown the chicken and heat over medium heat. Add the potato wedges, cut side down. Season with salt and pepper and cook for 6 minutes. Turn and cook again for another 6 minutes. Remove from the pan and set aside

Add 1 Tbsp of olive oil to the pan. Add the garlic cloves, and saute for 30 seconds. Add thyme, oregano and white and bring to a simmer.

Place potato wedges on the pan in a single layer. Top with the chicken, skin side up. Brush the chicken with remaining olive oil and season with salt. Sprinkle Italian seasoning all over the chicken.

Roast in the oven until chicken and potatoes are cooked through, about 35 to 40 minutes.

Meanwhile, defrost the peas. Zest and juice the lemon.

Remove pan from the oven. Add the peas. Rest for 10 minutes. Pour the lemon juice on the chicken and top with lemon zest and chopped parsley.