

Chicken for the Win!

August 10, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



Ok, ok this is definitely my all-time favorite chicken dish! All the components complement each other from the sweet to the sour and spicy flavors! Chicken scarpariello carries all of these wonderful notes. I add potatoes to round out the dish and if there's a piece of bread around, I'm mopping sauce up at the end. This is definitely dinner tonight! Let's get cooking.....

Serving: 4-5 Total time:

- 1½ pounds fingerling potatoes, halved lengthwise
- 6 tablespoons extra-virgin olive oil, divided
- Salt and pepper to taste
- 3 links sweet Italian sausage – casing removed
- 6 skin-on, bone-in chicken thighs
- 2 large onions, chopped
- ½ large red bell pepper, chopped
- 6 garlic cloves, finely chopped
- 1 cup dry white wine
- 1 cup low-sodium chicken broth
- ½ cup chopped hot, sweet pickled Peppadew peppers in brine
- ¼ cup white wine vinegar
- 3 sprigs rosemary
- Chopped parsley for garnish

Let's make the potatoes first. Adjust 2 oven racks to the upper and lower thirds position and preheat it to 450 degrees. On a rimmed baking sheet, toss the cut potatoes with 2-3 tablespoons of olive oil then generously season them with salt and pepper. Arrange potatoes cut side down on the baking sheet. Roast in the preheated oven, on the lower rack, until browned and tender, about 20-30 minutes. While that's in oven let's make the chicken. Pat chicken pieces dry with paper towels. Season the chicken generously with salt and pepper. Heat 2 tablespoons olive oil in a large cast-iron skillet or dutch oven over medium heat. When it begins to shimmer, add the chicken, skin side down and cook without moving until well browned about 3-5 minutes. Turn the chicken over and brown on the other side, adjusting the heat as needed, about 3 minutes. Remove chicken to a plate and set aside. Leave the oil in the skillet. Add sausage to skillet and cook over medium heat, breaking it up into 1/2 inch pieces, until its browned, about 3 minutes. Remove sausage to a paper towel-lined plate and set aside. Remove skillet from heat and pour off all but 2 tablespoons of fat. Return the skillet to medium heat and add the onions, red bell pepper, and garlic and cook, stirring occasionally, scraping up any brown bits on the bottom of the pan, until the vegetables are soft, 10-12 minutes. Add the wine and continue to cook, stirring occasionally, until most of the wine has evaporated about 8 minutes. Add broth, Peppadews, vinegar,

and rosemary and bring to a boil. Reduce heat and vigorously simmer until slightly reduced about 5 minutes.

Add chicken back to the skillet, along with any accumulated juices, and nestle pieces into onion mixture. Once potatoes are done I like to nestle them in as well, they slightly soak up some of the juices and become tastier! Leave uncovered in preheated oven for 10 minutes. Add sausage to pan, pushing them down into onion mixture and continue to roast until chicken is cooked through, about 5-10 minutes more. Taste for seasoning and adjust if needed. You can certainly leave out the sausage if you couldn't find or don't eat. If you cannot find peppadews cherry peppers work well too! Serve nice and hot! Enjoy!