

Chicken Vesuvio



Serves

6

Ingredients

- 8-Bone in-skin on Chicken thighs
- 3 Large russet potatoes, 2 1/4 pd washed, halved lengthwise and cut into 1-in wide wedges
- 2 garlic cloves sliced thin
- 5 whole cloves, skin off
- 1 1/2 tsp dried oregano
- 5 tbs extra virgin olive oil
- 4 tbs unsalted butter, cut into 4 slices
- 1 1/4 cups low sodium chicken stock
- 1 cup fresh or frozen green peas
- 1/2 cup dry white wine
- 1/4 cup cracked green olives, pitted, my favorites are :Castelvetro from Puglia or black Gaeta from Puglia, pitted.
- 1 lemon zested and juiced
- Sea Salt & Fresh ground black pepper.

Preparation Instructions

Heat oven 425 degrees In a 9X13” baking dish, toss the potatoes wedges with olive oil and salt and pepper and a teaspoon of oregano. Place the whole garlic cloves in it the potatoes.

Bake tossing gently until the edges begin to brown and a fork can pierce them but are still firm for about 30 minutes.

Season the chicken with salt, pepper and oregano. In a 12" skillet, add some olive oil and start to cook the chicken skin side down until golden brown, 9 to 10 minutes. Transfer to plate.

In the same skillet reduce the heat to medium low and add the butter and garlic. Cook 2 to 3 minutes. Add the chicken stock and white wine and bring to a simmer 2 minutes. Add the peas.

Pour the mixture over the potatoes add the olives and stir to combine all well. Place chicken on top of the cooked potatoes skin side up. Place back in the oven until the chicken is cooked through and the chicken is tender about 20 to 25 minutes.

Turn on the ovens broiler and cook until the chickens skin is golden brown and crisp, 1 to 2 minutes. Drizzle with the lemon juice and zest and sprinkle with the Italian parsley. Pour any of the remaining pan juices over the dish and serve with toasted crusty bread.