



Chicken Scarpariello

From the Sensenig's Cookbook

Ingredients:	Instructions:
<p>6 servings 1½ lb. fingerling potatoes, halved lengthwise. 6 Tbsp. extra-virgin olive oil, divided. Kosher salt, freshly ground black pepper. 3 links sweet Italian sausage 6 skin-on, bone-in chicken thighs 2 large onions, chopped. ½ large red bell pepper, chopped 6 garlic cloves, finely grated 1 cup dry white wine 1 cup low-sodium chicken broth ½ cup chopped hot, sweet pickled Peppadew peppers in brine, drained ¼ cup white wine vinegar 3 sprigs rosemary</p>	<p>Step 1 Arrange racks in upper and lower thirds of oven; preheat oven to 450°. Toss 1½ lb. fingerling potatoes, halved lengthwise, with 3 Tbsp. extra-virgin olive oil on a rimmed baking sheet; season with kosher salt and freshly ground black pepper. Arrange cut side down and roast on lower rack until tender and cut sides are browned, 20–30 minutes; set aside.</p> <p>Step 2 Meanwhile, heat remaining 3 Tbsp. extra-virgin olive oil in a large skillet over medium-high. Cook 3 links sweet Italian sausage, turning occasionally, until browned on all sides, 6–8 minutes (they will not be fully cooked). Transfer to a plate.</p> <p>Step 3 Season 6 skin-on, bone-in chicken thighs on both sides with salt and pepper. Sear skin-side down in same skillet and cook, turning occasionally, until golden brown on both sides, 8–10 minutes (they will also be undercooked). Transfer to plate with sausage.</p> <p>Step 4 Cook 2 large onions, chopped, ½ large red bell pepper, chopped, and 6 garlic cloves, finely grated in same skillet over medium-high heat, stirring occasionally and scraping bottom of pan, until tender and beginning to brown, 10–12 minutes. Add 1 cup dry white wine and cook, stirring occasionally, until</p>

	<p>reduced and you can no longer smell the alcohol, about 8 minutes. Add 1 cup low-sodium chicken broth, ½ cup chopped hot, sweet pickled Peppadew peppers in brine, drained, ¼ cup white wine vinegar, and 3 sprigs rosemary and bring to a boil; cook until slightly reduced, about 5 minutes. Nestle chicken into onion mixture, then transfer skillet to upper rack of oven and roast chicken 10 minutes. Add sausages to skillet, pushing them into onion mixture, and continue to roast until chicken is cooked through and an instant-read thermometer inserted into thickest part of thigh registers 165°, about 20 minutes.</p> <p>Step 5 Top with chopped parsley and serve with roasted potatoes alongside.</p>
<p>Notes: This is often served with crispy roasted potatoes like fingerlings, we made it with cheese tortellini and loved it</p>	
<p>Source: BON APETIT Editor's note: This chicken scarpariello recipe was first printed online in September 2017.</p>	