



This hearty stew-like dish is easy to make and packed with flavor. You can use any kind of sausage, but a little spice goes a long way in the dish. With potatoes, mushrooms, and peppers, it will warm you from the inside out. The Chianti wine brings cherry, white pepper, and nutmeg notes to the dish.

Chicken with Sausages

Ingredients

2 tablespoons olive oil	1/2 cup no salt chicken broth
4 links mild Italian sausage	4 potatoes, quartered
4 chicken thighs	1 teaspoon smoked paprika
1 onion, chopped	1 tablespoon fresh oregano
1 teaspoon Kosher salt	1 tablespoon fresh basil
3 small bell peppers	Salt and pepper (for chicken)
3 garlic cloves, minced	1 tablespoon cornstarch
1/2 cup Chianti wine	1/4 cup water

Instructions

Preheat oven to 350°F. Cut the sausage into 2" chunks and the bell peppers into 1" pieces. Set aside.

Heat the oil in a large skillet on medium heat and add the chopped onion. Cook for 3 minutes until tender. Add the sausage and cook until it starts to brown (approximately 3 to 5 minutes). Add the garlic and cook for an additional minute. Add the wine to deglaze the pan and scrape up any brown bits. Reduce for about 1 minute. Add the Kosher salt, smoked paprika, mushrooms, potatoes, and fresh herbs. Toss together to coat evenly. Transfer the sausage mix to an oven-proof dish.

Place the chicken thighs into the skillet and season with salt and pepper. Move the pieces around to pick up any of the sauce that is left in the skillet. Place the chicken pieces on the sausage mix, nestling them into the stew. Add the chicken stock and place into the preheated oven. Cook for 40 minutes or until the chicken reaches an internal temperature of 165°F. Remove the chicken onto a plate and cover. Continue to cook the potatoes for an additional 20 to 30 minutes or until tender.

Once the potatoes are cooked, remove them along with all the other ingredients leaving behind the remaining stock. Pour the stock into a small pot over high heat. Mix the cornstarch into 1/4 cup water until blended and add to the stock. Stir continuously until thickened and pour over the stew. Serve immediately.

Makes 4 to 6 servings.