

Chicken Vesuvio

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 1 hour

Chef's Notes

This makes for a great weekday one-pot meal. Another variation is to add artichokes instead of mushrooms.

Step 1: Browning the Chicken

- 1 whole chicken (or pieces, bone-in)
 - 2 tsp garlic powder (optional)
 - 2 tsp dried oregano
 - kosher salt (to taste)
 - freshly ground black pepper (to taste)
 - oil (as needed, for browning)
- Preheat the oven to 425°F (220°C).
- Cut the chicken into 8- or 10-cut pieces.
- Season the chicken with the garlic powder, dried oregano, salt and pepper.
- Over medium-high heat, brown the chicken on all side using a heavy-bottomed ovenproof Dutch oven. Work in batches, if necessary. Once done, remove from the pot and place onto a platter.

Step 2: Browning the Potatoes

- 8 red new potatoes (or a mix such as russet and yukon)
 - kosher salt (to taste)
 - freshly ground black pepper (to taste)
 - 6 cloves garlic
 - 1 1/2 cups white wine (such as Pinot Grigio)
 - 1 1/2 cups chicken stock
- Cut the potatoes into wedges and add to the pan. Season with salt and pepper and let brown on all sides, about 8 to 10 minutes.
- Meanwhile emincé the garlic. Once the potatoes are golden brown, add the garlic and sauté for about 1 minute. Deglaze with the white wine. You can also use red, rosé or even vermouth instead of white wine, if you like.
- Scrape up any bits on the bottom of the pan and let reduce by about half. Add the chicken stock.

Step 3: Cooking the Dish

- 2 bay leaves
- Place the chicken back into the pot. Arrange it slightly so that it is in the liquid. Bring the liquid just to a boil and add the bay leaves. Cover with a lid and place into the oven. Let cook for about 20 minutes or so.

Step 4: Checking for Doneness

After about 20 minutes, cut into a piece of chicken, there should be no pink at all. If so, return to the oven and check every 5 to 10 minutes or so. You don't want the breast meat to overcook or it will become dry. If it is done before the rest of the chicken, remove it and keep it warm while the dark meat continues to cook.

Meanwhile, you can go ahead and prepare the mushrooms.

Step 5: Sautéing the Mushrooms

- 1/2 lb button mushrooms
- 1 tbsp unsalted butter
- kosher salt (to taste)
- freshly ground black pepper (to taste)

Clean and quarter the mushrooms. Using a large frying pan melt the butter and then sauté the mushrooms until golden and all of the liquid has evaporated.

Step 6: Adding the Final Ingredients

- 1 cup frozen peas

At this point, you can remove the chicken and potatoes, reduce the sauce slightly and then finish it with a few tablespoons of butter. You can then add the mushrooms and peas and then serve the sauce on the side.

Alternatively, you can add the mushrooms and peas to the chicken and potatoes right in the pot. Let it sit covered for a few minutes to warm the peas through. Then serve immediately.

Note: The peas will discolor rather quickly, due to the acid in the wine, so don't add them too early.