

Chicken Vesuvio

Ingredients

1kg bone-in skin-on chicken pieces
Salt and freshly ground black pepper to taste
¼ cup olive oil
2 cups Yukon Gold potato wedges
½ onion chopped
5 cloves garlic sliced
⅔ cup dry white wine
⅔ cup chicken stock
2 tablespoons chopped fresh parsley
1 tablespoon Italian seasoning
1 tablespoon butter or more as needed
½ cup frozen peas

Instructions

Season the chicken with salt and pepper.

Heat olive oil in a large skillet over medium heat.

Brown the chicken pieces on both sides until crispy and golden.

Add chopped onions and sliced garlic, and sauté for 2-3 minutes.

Deglaze with dry white wine, scraping up any browned bits from the pan.

Add chicken stock, parsley, Italian seasoning, and butter. Stir well.

Arrange potato wedges around the chicken, cover, and simmer for 30-40 minutes.

Finish with frozen peas, cook for 5 more minutes, then serve.