

Fo sku1182 hero badge

## Braised Italian Chicken

with Pickled Peppers and Potatoes



30-40min



4 Servings

This classic Italian dish provides full flavor that will take the place of family's favorite chicken dinner. Sweet pickled peppers, vinegar and garlic create a sweet and sour sauce that keeps the chicken juicy and full of flavor. Cook, relax, and enjoy!

## What we send

- packet chicken broth concentrate
- bone-in skin-on chicken breasts
- red new potatoes
- shallot
- large cloves garlic
- red bell pepper
- red wine vinegar
- fresh basil

## What you need

- coarse salt
- freshly ground pepper
- olive oil
- sugar

## Tools

- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Energy 565.0kcal, Fat 27.5g, Proteins 51.5g, Carbs 24.8g



## 1. Prep ingredients

Cut **potatoes** into ½-inch slices. Peel and thinly slice **shallot**. Peel and roughly chop **garlic**. Cut sides from **bell pepper**, discarding stem and seeds, and cut into 1-inch pieces.



## 4. Make sauce & cook chicken

To the skillet, add 1½ cups **water**, **chicken broth concentrate**, **red wine vinegar**, 2 teaspoons **sugar**, and 1 teaspoon **salt**. Stir to combine and bring to a boil. Return **chicken** to skillet, skin-side-up. Reduce heat to a simmer and cook until chicken is cooked through and potatoes are tender, 15-18 minutes.



## 2. Brown chicken

Heat 1 tablespoon **oil** in a large skillet over medium-high. Pat **chicken** dry and season all over with **salt** and **pepper**. Add chicken to skillet, skin-side down, and cook until golden brown, 5-7 minutes. Flip and cook until other side is golden, 4-5 minutes more. Transfer chicken to a plate and set aside.



## 5. Finish sauce

Season **sauce** and **vegetables** to taste with **salt** and **pepper**. Pick **basil leaves** from stems and tear any large leaves. Add most of the basil leaves to the sauce, reserving a few for garnish.



## 3. Sauté vegetables

Add **potatoes** to skillet and season with **salt**. Cook until just beginning to brown, 3-4 minutes. Add **shallot**, **garlic**, **bell pepper**, and **peppadew peppers** (cut any large ones in half), and cook until slightly softened, about 1 minute.



## 6. Plate

Serve **chicken**, **vegetables**, and **sauce** topped with **remaining basil**. Enjoy!