

CHICKEN VESUVIO

Serving Size: 3-4 people

INGREDIENTS

- whole bone-in chicken cut into 8 pieces
- ½ cup olive oil
- 4 russet potatoes peeled and cut into wedges
- 1 Tbsp. granulated garlic
- 1 Tbsp. dried oregano
- 1 tsp. salt
- 1 tsp. pepper
- 8 garlic cloves, sliced
- 1 cup chicken stock
- 1 cup white wine
- 1 cup peas
- freshly squeezed lemon juice (to taste)
- parsley for garnish



METHOD

1. Pat dry chicken.
2. In a small bowl, combine granulated garlic and dried oregano, and mix well.
3. Season chicken with garlic mixture, salt & pepper, and allow chicken to marinate for 6 hours in the refrigerator.
4. After 6 hours, in a large sauté pan, heat the olive oil and brown chicken on both sides.
5. Remove chicken from sauté pan and place on roasting pan.
6. Preheat the oven to 375°F.



SARANELLO'S®

RISTORANTE ITALIANO

Continued from Previous Page

7. In the same sauté pan previously used, add the potatoes and sear for 1 minute on each side.
8. Remove the potatoes and place on a roasting pan with the chicken.
9. Add garlic to sauté pan and cook until golden brown, about 2 minutes.
10. Glaze sauté pan with the white wine and chicken stock.
11. Allow the contents in the sauté pan to cook down for 7 to 10 minutes, then pour into a roasting pan with chicken and potatoes.
12. Place the roasting pan with all ingredients into the oven preheated to 375°F for 15 minutes.
13. Remove the pan from the oven and add the peas and lemon juice to the pan.
14. Place back into the oven for an additional 7 to 8 minutes or until chicken is cooked.
15. Remove from the oven. Arrange chicken into a serving platter and garnish with fresh parsley.
16. Pour remaining sauce over chicken and serve.

