

# Chicken Vesuvio

- Prep Time: 5 minutes
- Cook Time: 50 minutes
- Total Time: 55 minutes
- Servings: 4



## Ingredients:

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- 3 Yukon Gold potatoes
  - 2 tablespoons Carlini Vegetable Oil
  - 3 pounds Kirkwood Chicken Thighs
  - 1 tablespoon Stonemill Iodized Salt, divided
  - 1 tablespoon Stonemill Ground Black Pepper, divided
  - 1 cup chopped yellow onion
  - 5 cloves minced garlic
  - 3 tablespoons Happy Harvest Tomato Paste
  - 2 cups Chef's Cupboard Chicken Broth
  - 2 tablespoons chopped thyme
  - 1 tablespoon Stonemill Oregano
  - 2 tablespoons chopped parsley
  - 1½ cups Season's Choice Frozen Sweet Peas
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## Directions:

1. Preheat oven to 375°.
2. Cut potatoes into wedges. Transfer to a bowl of water, reserve.
3. In a cast iron French oven over medium-high heat, heat vegetable oil.
4. Season chicken thighs with 1 teaspoon of salt and 1 teaspoon of pepper. Sear chicken on both sides until browned. Remove chicken from pan and reserve.
5. Add onions and garlic to pan and sauté for 3-4 minutes. Stir in tomato paste.
6. Add chicken broth, herbs and remaining 2 teaspoons salt and pepper. Bring liquid to a boil.
7. Transfer chicken and potatoes to the French oven.
8. Cover and place in the oven for 25-30 minutes or until chicken reaches an internal temperature of 165° and the potatoes are tender.
9. Remove pan from oven and stir in frozen peas. Return pan to the oven for an additional 5 minutes, uncovered.



Recipe Courtesy of:  
ALDI Test Kitchen