

Chicken Vesuvio

- 1/4 cup olive oil
- 4 chicken thighs with skin and bone (about 1.5 lb.)
- Salt and freshly ground black pepper to taste
- 1 lb. potato cut in chunks (I used small red skin potato)
- 4–5 garlic cloves, thinly sliced
- $\frac{1}{2}$ cup dry white wine
- $\frac{1}{2}$ cup chicken stock
- 2 Tablespoons salted butter
- $\frac{1}{2}$ Tablespoon dried oregano
- 1 teaspoon dried thyme
- 1 teaspoon red crushed red pepper flakes (optional)
- 2/3 cup fresh or thawed frozen peas

For serving:

- fresh parsley, chopped
- fresh lemon juice

Serves 4

1. Preheat oven to 375°F.
2. Over medium high heat, in a large ovenproof skillet, heat $\frac{1}{4}$ cup of olive oil.
3. Season chicken thighs with salt and pepper and place in the skillet. Cook for 10-12 minutes or until golden brown on all sides. Remove the chicken from the skillet.

4. Place potatoes chunks in the same skillet, season with oregano, thyme, red pepper flakes and cook until potatoes are golden brown on all sides (about 10 minutes) stirring occasionally.
5. Add sliced garlic and saute for one minute.
6. Add salted butter, white wine and chicken stock and deglaze the pan. Stir in peas. Simmer for 4-5 minutes.
7. Return the chicken in the pan and stir everything together and place the skillet in a preheated oven.
8. Bake for 20-25 minutes.
9. Serve with fresh parsley and drizzle with lemon juice if desired.