

Roman-Style Chicken



Recipe courtesy of Giada De Laurentiis

Show: Everyday Italian Episode: Day Ahead Dishes

Level: Easy

Total: 1 hr

Prep: 20 min

Cook: 40 min

Yield: 6 servings

Ingredients:

- 4 skinless chicken breast halves, with ribs
- 2 skinless chicken thighs, with bones
- 1/2 teaspoon salt, plus 1 teaspoon
- 1/2 teaspoon freshly ground black pepper, plus 1 teaspoon
- 1/4 cup olive oil
- 1 red bell pepper, sliced
- 1 yellow bell pepper, sliced
- 3 ounces prosciutto, chopped
- 2 cloves garlic, chopped
- 1 (15-ounce) can diced tomatoes
- 1/2 cup white wine
- 1 tablespoon fresh thyme leaves
- 1 teaspoon fresh oregano leaves
- 1/2 cup chicken stock
- 2 tablespoons capers
- 1/4 cup chopped fresh flat-leaf parsley leaves

Directions:

- 1** Season the chicken with 1/2 teaspoon salt and 1/2 teaspoon pepper. In a heavy, large skillet, heat the olive oil over medium heat. When the oil is hot, cook the chicken until browned on both sides. Remove from the pan and set aside.
- 2** Keeping the same pan over medium heat, add the peppers and prosciutto and cook until the peppers have browned and the prosciutto is crisp, about 5 minutes. Add the garlic and cook for 1 minute. Add the tomatoes, wine, and herbs. Using a wooden spoon, scrape the browned bits off the bottom of the pan. Return the chicken to the pan, add the stock, and bring the mixture to a boil. Reduce the heat and simmer, covered, until the chicken is cooked through, about 20 to 30 minutes.
- 3** If serving immediately, add the capers and the parsley. Stir to combine and serve. If making ahead of time, transfer the chicken and sauce to a storage container, cool, and refrigerate. The next day, reheat the chicken to a simmer over medium heat. Stir in the capers and the parsley and serve.

