

Tuscan Roasted Chicken Cacciatora with Potatoes

from Lynne's Sunday Suppers, February 2000

Serves 4 with leftovers

This main dish in a roasting pan is an oven-cooked version of my grandmother's chicken cacciatora, minus the messy stovetop. Use the largest shallow pan your oven can hold. If the list of ingredients looks long, don't worry. Much of it is simply tossed together and roasted - easy. Spreading out all the ingredients as much as possible is the trick to getting the deepest, lushest flavors. Everything has a better chance to brown this way. Serve with Salad of Winter Greens.

- Leaves from 4 branches of parsley
- Leaves from 6 branches of fresh basil
- 8 large cloves garlic, peeled
- 2 medium red onions, cut into sixths
- 2 tablespoons extra-virgin olive oil
- 3 1/2 pounds cut-up chicken (antibiotic and hormone free, preferred)
- Salt and freshly ground black pepper
- 2/3 C oil-cured or Kalamata black olives (in jars in supermarkets)
- 4 medium-sized red-skinned potatoes, cut into 6 pieces each
- 2 large sweet red peppers, cut into 2" wedges
- 6 canned tomatoes, drained/crushed
- 1 C dry white wine
- 1 large lemon, halved

Preheat oven to 400 ° F. Mince together the herbs & garlic - in large bowl, toss with all other ingredients except wine and lemon. Spread everything in large, shallow pan (a half-sheet or jelly-roll pan). Roast 30 minutes, moisten everything with the wine & continue roasting another 30-40 minutes, or till chicken reaches internal temperature of 170° F on an instant-reading thermometer. Baste everything with pan juices and turn pieces several times during cooking. To serve, pile on platter, moistening chicken vegetables with pan juices. Then squeeze lemon over chicken and serve it up with salad.

February's Sunday Suppers Menu

Salad with Winter Greens

Spice-Roasted Pears