

HEIRLOOM

RECIPE: ONE PAN CHICKEN DINNER, “AQUA PAZZA” (CRAZY WATER STYLE)

Serves 4

PREP + INGREDIENTS:

1 each 3-4lb Chicken cut into 8 Pieces (2- ½ Breast w/wing, 2 – ½ Breast W/out Wings, 2 Thigh, 2 Legs
Skin is ok!

2 cups Fingerling or Red Skin Potatoes, sliced and boiled until tender

2 cups Summer Green Veggies (like Broccoli, Zucchini, Green Beans or Fava Beans)

2 cups Cherry Tomatoes, cut in half

1 cup Olives, seeded & sliced

4 each cloves of Garlic, smashed, sliced, chopped or grated

1 cup White Wine (Cheap is ok!)

1 cup Chicken or Veggie Stock or Seasoned Water

4 ounces (1/2 Cup) Olive Oil (or your favorite cooking oil)

2 each 6-8oz Lemons, zested & de-seeded

Salt and Pepper to taste

Chili Flakes (optional)

Grilled Bread (optional)

PROCEDURE:

Season chicken on both sides with salt, pepper & olive oil.

Place a large 12”-14” sauté pan over medium-high heat for about 1 minute. Drizzle about 4 tablespoons olive oil into the pan and quickly lay down chicken skin side down. When skin is crispy and browned, flip over chicken to begin searing the other side.

In the open areas of the pan, add potatoes, chili flakes & summer green veggies.

When the chicken naturally releases from the pan, flip over and add garlic, cherry tomatoes, olives and sauté for 1 minute.

Add wine and reduce by half, then add the stock/water. Bring to a boil, add Lemon Juice and Zest. Transfer to shallow bowl or plate with a lip as the broth can spill. Garnish with grilled/toasted bread and enjoy!