Ingredients:

Ricky’s Roasted Roman-style Chicken

* 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

Season the chicken,

Use ½ teaspoon salt, ½ teaspoon pepper.

Heat the olive oil over medium heat.

When:

The oil is hot, cook the chicken.

Chicken turns brown,

Remove from the pan.

When:

Pan is removed,

Add peppers and prosciutto, and cook for about 5 minutes.

Add garlic, tomatoes, wine, and herbs. Scrape the browned bits off of the pan.

Simmer chicken, until it is cooked thoroughly.

If serving immediately,

Add capers and parsley. Combine and serve.

I am taking AP Computer Science because I think it is something I want to major in (Computer Science) when I go to college.

My name is Ricky Mutschlechner and I go to Appleton West High.

I spend most of my time on the computer, or playing video games.