

Chicken, Sausage, Peppers, and Potatoes



You'll need a large, heavy-duty roasting pan (or a couple of smaller ones) and a very hot oven for this delicious dish. The long oven time makes everything beautifully caramelized and the chicken fork tender.

By CHEF JOHN



Prep: 20 mins

Servings: 6

Cook: 1 hr 10 mins

Yield: 6 servings

Total: 1 hr 30 mins

Ingredients

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| <input type="checkbox"/> 4 eaches large links hot Italian sausage | <input type="checkbox"/> 4 large Yukon Gold potatoes, quartered |
| <input type="checkbox"/> 2 tablespoons olive oil, divided | <input type="checkbox"/> 2 teaspoons dried Italian herbs |
| <input type="checkbox"/> 6 eaches bone-in, skin on chicken thighs | <input type="checkbox"/> 2 teaspoons kosher salt, plus more as needed |
| <input type="checkbox"/> ½ pound assorted sweet peppers, seeded | <input type="checkbox"/> 1 pinch Freshly ground black pepper to taste |
| <input type="checkbox"/> 1 small red onion, sliced | <input type="checkbox"/> 1 tablespoon Chopped fresh Italian parsley |
| <input type="checkbox"/> ½ yellow onion, sliced | |



Directions

Preheat oven to 450 degrees F (230 degrees C). **Note: I used 375 degrees, not 450 degrees.**

Heat olive oil in a skillet over medium heat. Cook sausage links until browned and oil begins to render, about 3 minutes per side. While sausages are cooking, pierce them lightly here and there with the tip of a sharp knife so some fats and juices are released. Remove from heat and let cool slightly.

When sausages are cool enough to handle, cut them into serving pieces, about 2-inch slices. Transfer back to pan along with any accumulated juices from the cutting board.

Cut two slashes down to the bone on the skin side of each chicken thigh. **Note: I did not do this step.**

Depending on the size of the peppers, halve or quarter them and place in a large mixing bowl. Add the sliced red and yellow onions and potato chunks. Add chicken thighs and sausage pieces with pan juices.

Season with kosher salt, black pepper, and Italian herbs. Drizzle with a tablespoon of olive oil.

Mix with your hands until all ingredients are coated in oil, 3 or 4 minutes. Transfer to large, heavy-duty roasting pan. Evenly space the chicken thighs skin side up. Position potatoes near the top.

Place in preheated oven until chicken is cooked through and everything is caramelized, about 1 hour. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C). Sprinkle with chopped fresh Italian parsley, if desired. **Note: I cooked for about 1 hour and 5 minutes.**



Nutrition Facts

Per Serving:

664 calories; 33.8 g protein; 28.2 g carbohydrates; 153 mg cholesterol; 1288 mg sodium.