

Schwing's Chicken Scarpariello

“Shoemaker's Chicken”

Adapted from the Rao's recipe by Jason Epstein, NYT Cooking.

by Michelle Schwinghammer | 🗝️ Denver Realtor by Day. 🐱 No nonsense cook by night.

🕒 1 hour 15 minutes 🍷 Serves 4, generously 🌶️ A little spicy

Two snaps! 🍷 🍷

A classic Italian-American dish with chicken, sausage, onions, and peppers ~ all staples in our house. Tangy and rich, spicy and a little sweet, tender and perfect crunchy chicken. This version skips adding any additional vinegar (the wine, peppers and brine add enough on their own) and leans into a rich, savory, brothy pan sauce built for mopping up with good bread. Don't let the three-vessels (Dutch oven, resting plate, and separate roasting dish) deter you; they're worth the minimal cleanup they pose. So easy to prep! Just pop in the oven while you watch your favorite show; then, feast after the chicken, sausage and veges all finish to perfection in the oven. You'll be amazed!

Ingredients

- 4 bone-in, skin-on chicken thighs
- 4 links Italian sausage
- 2 large bell peppers (any colors), seeded and cut into thin strips
- 1 jalapeño pepper, halved lengthwise, seeded and cut into thin slices
- 1 large, sweet onion, cut in half lengthwise and sliced
- 10 garlic cloves, smashed
- 8 jarred cherry peppers or pepperoncini (whole, plus a 2 tablespoon splash of brine)
- 1 large russet potato, unpeeled, cut into 1.5" chunks (par-boiled in salted water for 5 minutes)
- ½ cup dry white wine
- 2 cups chicken broth (plus more to add during roasting)
- 1 tablespoon dried oregano
- Kosher salt and freshly ground black pepper, to taste
- 1 pat of butter
- Fresh bread, for serving

Method

Step 1

Heat the oven to 400°F. Salt and boil some water to parboil the potato chunks. Generously season the chicken with salt + pepper. Heat the oil in a large Dutch oven over medium-high heat.

Working in batches, brown the chicken in the Dutch oven skin side down first, about 5 minutes per side. When browned, rest the browned chicken on a large plate. Add the whole sausage links to the empty Dutch oven and brown them for about 3 to 4 minutes. Remove the partially cooked sausage, slice diagonally in generous 1" slices, and add next to the chicken on the resting plate.

Step 2

Remove all but 2 tablespoons of oil from the Dutch oven, and add a pat of butter. Sauté the bell peppers and onion first — they need a head start — until softened and beginning to golden, about 5 minutes. Then add the jalapeño and smashed garlic and continue sautéing for an additional 2 to 3 minutes. Last, add the jarred peppers along with a splash of brine (about 2 tablespoons), the wine, chicken broth, oregano, sausage slices and all accumulated juices on the resting plate into the Dutch oven. As you stir, spoon up any fond from the bottom of the pot, season with salt and pepper as you like, then gently mix in the parboiled potato chunks.

Transfer the veges and sausages it into a medium glass or ceramic roasting dish, carefully nestling the chicken thighs skin side up. I find a 7" x 11", 2-quart dish is ideal here. You want enough surface area to brown the chicken, that's also deep enough to build a sauce without evaporating off in the oven while roasting.

Step 3

Roast everything together (uncovered) in a 400°F oven for at least 30 and up to 45+ minutes, until the chicken is thoroughly cooked, the pan sauce thickens into a sauce, and everything permeates the kitchen. While roasting, add additional broth as/if needed to maintain a substantial layer of pan sauce without letting the liquid evaporate off too much. On doneness, trust your nose, not just the timer. When it's ready, you'll know it. If you're wondering, it's not done yet. Serve straight from the roasting dish onto warmed dinner plates with fresh bread to soak up the delicious pan sauce.

Cook's Note

This method uses three vessels: a Dutch oven, a large resting plate, and a roasting dish. The right-sized roasting dish is key here. You want one to provide sufficient surface area for the chicken brown fully, that's also deep enough to allow a sauce to develop. Cooking everything in a Dutch oven will trap too much steam and you'll end up with a stew.