

Chicken Calabrese



This is a great mid-week meal that can be prepared fairly quickly and left in the oven to bake, so you can have more time to relax after work. This recipe can also be easily adapted for a slow-cooker stew.

Ingredients:

| | | |
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| 1 | kg | Chicken (with bone), cut into sections |
| 2-3 | clv | Garlic, chopped |
| | | Salt & Pepper to taste |
| 2-3 | Lg | Potatoes, cut into ¼-inch slices |
| 360 | ml | <i>Nana</i> Pasta Sauce (Olive) |
| 1/4 | c | Red Wine |
| 1/4 | c | Chicken Broth |
| 2 | ts | Capers, rinsed, chopped |
| 1-2 | ts | Chili Flakes (Optional) |

Preparation:

Preheat the oven to 175°C (350°F). Rinse the chicken pieces, and then pat dry. Dust with a little salt and pepper. Heat the oil in a large skillet over medium heat, and brown the chicken pieces well. Add the garlic and sauté for a minute or two.

Lightly oil the bottom of a casserole dish and then layer the potato slices to cover, seasoning each layer with a pinch or two of salt and pepper. Place the browned chicken pieces over the potatoes. Mix *Nana* Pasta Sauce (Olive) with wine and broth and pour over everything. Sprinkle with capers and chili flakes (if desired).



Cover with a lid or aluminum foil. Bake for about 45-minutes or until the chicken is thoroughly cooked.

To serve, place a bed of potato slices on each plate, and lay the chicken pieces on top. Spoon some of the sauce over the top, and serve hot.

Serve with a green salad and crusty Italian (or French) bread.

Yield: 4 servings

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For best results always use *Nana* Pasta Sauce.