

Chicken Peperoni

(Pollo con Peperoni)



Ingredients:

1	kg	Chicken sections (4-5 sections, with bone)
		Salt and Pepper
2	T	Butter

75	gm	Large Green Chilies, halved, seeded, and cut into 1/4" slices (in Thailand you can use <i>prik yam khao</i> or <i>prik yuak</i>)
1/2	lg	Onion, sliced into rings
360	ml	<i>Nana</i> Pasta Sauce (Traditional)
3	T	White Wine
3/4	cup	Chicken Broth

Preparation:

Dust the chicken sections with a little salt and pepper. Place the butter into a large skillet and heat over medium flame. When the butter is melted, add the chicken and fry, turning occasionally, until the chicken skin is slightly browned. Be careful not to burn the butter.

Place chicken sections and buttery juices into a stew pot, baking pan, or large slow cooker (see methods below). Lay slices of peppers and onions over the chicken. Mix *Nana* Pasta Sauce (Traditional) with chicken broth and wine, and then pour over the chicken. Cover with a lid (or foil if baking).

Stew Pot:

Place stew pot over medium flame, and bring to a boil. Cover, lower the heat to simmer, and stew for 1-hour, stirring occasionally.

Bake:

Cover baking pan (or casserole) and bake at 180°C for 1-hour.

Slow Cooker:

Turn slow cooker on high and slow cook for 5-hours.



Serve with your choice of: buttered pasta, polenta, risotto, or herbed rice. Also include garlic bread and/or a green salad.

Yield: 4 servings

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For best results always use *Nana* Pasta Sauce.