

RECIPE

Roasted Chicken all'Arrabbiata

Recipe Created For
Dutch Ovens

Cook Time
1 hour, 45 minutes

Serving Size
4

Cook Mode

RECIPE NOTES

This recipe brings together the best of both worlds—the crisp, golden skin of a roasted chicken and the melt-in-your-mouth tenderness of a braised one. The chicken is first roasted at high heat to lock in flavor, then gently braised in a bold and spicy Arrabbiata sauce, allowing the rich tomato base to soak up every bit of savory goodness. The result? An incredibly juicy chicken and a deeply flavorful sauce, ready to coat your favorite pasta. Just toss everything together on the stovetop for an effortless, one-pot meal that's sure to impress.

Tip: aim for a pasta that cooks in 10 minutes or less, and don't skip letting the pot sit at the end. This will allow the pasta to fully absorb the Arrabbiata sauce.

INGREDIENTS

1 whole chicken, about 4 pounds

3 tablespoons olive oil

4 teaspoons Kosher salt

1 bulb garlic, halved

1 onion, peeled and quartered

½ cup white wine

1 (28 oz.) can crushed tomatoes

1 teaspoon chili flakes

1 pound rigatoni pasta

Grated parmesan cheese

Italian parsley, chopped

INSTRUCTIONS

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Place the whole chicken in an 8-quart Oval Dutch Oven and coat in olive oil. Season all over with 2 teaspoons of Kosher salt. Pack the cavity with the garlic bulb halves and the onion quarters. Roast uncovered for 30 minutes, until the top of the chicken is starting to brown. Remove from the oven, and lower the temperature to 400°F.

Carefully add white wine to the pot, avoiding the top of the chicken, and swirl it around to deglaze the pot. Add the can of tomatoes, then fill up the can with water and add that to the pot as well, again carefully avoiding the top of the chicken. Add chili flakes and another 2 teaspoons of salt to the tomato mixture, and gently stir to combine.

Heat the pot over medium high heat until it begins boiling, then return the pot uncovered to the oven and roast it for 30 minutes. Baste the top of the chicken with the tomato mixture, then continue roasting for another 30 minutes. Remove from the oven and return the pot to the stove.

Bring the mixture to a boil over medium heat then add the pasta along the sides of the chicken. Boil the pasta until it is al dente, then remove from heat. Let the chicken sit uncovered for 10 minutes before serving.

To serve, spoon the chicken and pasta into bowls, then top with parmesan cheese and freshly chopped Italian parsley.

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