

# **Italian Chicken sausage scarpariello**

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This Italian chicken sausage scarpariello recipe is the classic Italian-American shoemaker style dish of crispy chicken braised with sausage, peppers and onions. It is tangy, spicy and delicious. The name “scarpariello” is said to come from the Italian word for “shoemaker” the phrase is often associated with dishes that are humble, frugal and made with basic ingredients. It involves braising chicken and Italian sausage with simple pantry staples . It’s not about fancy presentation but about flavor and making the most out of minimal ingredients.

## **Variations for this Italian chicken sausage scarpariello recipe**

Traditionally this Italian chicken sausage scarpariello recipe is made with bone-in skin-on chicken thighs because I wanted to lighten up the dish and also my family likes chicken breast I used boneless , skinless chicken breast.

You can also use chicken sausage in place of the pork sausage if that fits your taste. Add extra vegetables like mushrooms, or spinach or both for a heartier, veggie-packed version.

For a creamy variation add a cup of heavy cream to the sauce for a richer, creamier texture. You could also melt in some parmesan cheese to deepen the flavor.

These variations allow you to customize the classic flavors of this Italian chicken sausage scapariello to fit your lifestyle and taste while staying true to it's essence!!!

If you make this dish, please leave me a comment on your experience with this Italian classic recipe. I love hearing from you. It's my favorite part. And it helps others. THANKS!!!

## Ingredients

- 2 lbs. chicken breast or bone in chicken thighs
- 2 -3 links spicy Italian sausage
- 1 sliced onion
- 1 red and 1 green sliced bell peppers
- 2 Tbsp. minced garlic
- 1 cup pickled cherry peppers hot or sweet + 1/2 cup pickling juice from the jar
- 1 cup white wine
- 1 cup chicken stock
- 2 Tbsp. chopped Italian parsley

## Instructions

1. preheat oven to 375-degrees
2. Start by washing the chicken then pat dry salt and pepper the chicken.
3. Heat the oil in an oven proof skillet or dutch oven sear the chicken on all sides for 5 minutes or until golden remove the chicken and set aside. In the same add the sausage. Cook 3-4 minutes or until brown . Remove cut the sausage in half and set aside.
4. In the same pan add the onion, garlic and bell peppers. cook for 3-5 minutes to soften slightly. Add the cherry peppers, the pickling juice, chicken stock and the white wine. Scrape up the brown bits from the bottom of the pan. Then cook 5 minutes to reduce the liquid.

5. Add the chicken and the sausage back to the skillet.
6. Set the skillet in the oven and bake for 20 – 30 minutes, until the chicken is cooked through.
7. Top wit the Italian parsley. ENJOY!!!!!!