



Chicken Vesuvio (Pollo Alla Vesuvio)

Servings: **0 servings**

Ingredients

1 fryer chicken (cut up)
1–1/2 teaspoon basil
1/2 teaspoon salt
Pinch of Rosemary and sage
3 baking potatoes, cut in lengthwise wedges
3 tablespoon chopped fresh parsley
1/3 Cup flour
3/4 teaspoon oregano
1/4 teaspoon each – thyme & pepper
1/2 cup olive oil
3 cloves garlic, minced
3/4 cup dry white wine

Directions

Wash and pat chicken dry. Mix flour with all the herbs, salt & pepper. Coat chicken pieces lightly all over with flour mixture, shaking off excess. Heat oven to 375 degrees, heat a 12" cast iron skillet over medium heat. Add Chicken pieces in a single layer. Fry turning occasionally until lightly brown. Place on paper towels. In same oil, brown potatoes. Pour off all but 2 tablespoons of oil. Put chicken and potatoes back in skillet. Sprinkle with garlic and parsley. Pour wine over all. Bake uncovered at 375 degrees for 20 – 25 minutes.

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