

Spicy Mediterranean Chicken with Sausage Stuffed Cherry Peppers

Savannah · 29/09/2024



Prep Time

1 hr 55 mins

Difficult

Medium

Servings

6

Description

This is an intense food experience not for the bland palates of the world succulent chicken thighs artichoke hearts olive pepperoncini and sausage stuffed cherry peppers

Ingredients

- - 6 (4 ounce) bone-in chicken thighs with skin - 1 tablespoon ground black pepper - 2 teaspoons ground cumin - 1 teaspoon salt - 18 cherry peppers in brine (such as Peppadew®) - 6 ounces fresh Italian sausage - 2 tablespoons olive oil - 1 onion
- sliced - 1 pinch salt - 4 cloves garlic
- crushed - 1 tablespoon herbes de Provence - ½ teaspoon crushed red pepper flakes - 1 cup sliced pepperoncini peppers
- with liquid - 2 cups chicken stock - 1 (14 ounce) can artichoke hearts
- drained and chopped - ½ cup pitted kalamata olives - 1 tablespoon chopped fresh basil - 1 tablespoon chopped fresh oregano - 1 tablespoon chopped fresh marjoram

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Place chicken thighs in a large bowl; season with black pepper
2. cumin
3. and 1 teaspoon salt. Set aside. Stuff each cherry pepper generously with Italian sausage. Set aside. Heat olive oil in Dutch oven over medium-high heat. Place chicken thighs
4. skin-side down
5. in pan and brown
6. about 5 minutes. Turn chicken over and brown other side
7. about 1 minute. Remove chicken from pan. Cook onion in the Dutch oven with pinch of salt over medium-high heat; cook and stir until caramelized
8. about 5 minutes. Reduce heat to medium; stir in garlic
9. herbes de Provence
10. and crushed red pepper. Stir in pepperoncini and juices; cook until warmed through
11. about 2 minutes. Remove from heat. Place chicken
12. skin-side up
13. in a single layer on top of the onions and pepperoncinis in the Dutch oven. Pour stock into the pan until almost covering the chicken. Sprinkle artichoke hearts
14. olives
15. and stuffed cherry peppers over top of chicken. Return to medium-high heat and bring to a simmer. Cover and roast in preheated oven until sausage is cooked through and liquid is bubbling
16. about 1 hour. Garnish with chopped basil
17. oregano
18. and marjoram.