

Chicken with Bacioni



Ingredients

- 8 pieces bone-in, skin-on chicken thighs
- 3 tablespoons extra-virgin olive oil
- Salt and freshly ground pepper
- 1 onion, chopped
- 1 large carrot, peeled and chopped
- 2 small ribs celery with leafy tops, chopped
- 4 large garlic cloves, sliced
- 1 tsp crushed red pepper flakes
- 2 fresh bay leaves
- 1 bottle of Bacioni wine
- 1 cup chicken stock
- ½ cup toasted sliced almonds or pine nuts
- ½ cup dried figs, chopped or a fat hand of sultanas

Directions

Heat oil in large dutch oven or large, deep skillet over medium-high heat. Liberally season the chicken thighs with salt and pepper. Brown the chicken in 2 batches to avoid crowding the pan until well-browned. Remove cooked chicken pieces.

Add vegetables, garlic, red pepper flakes, and bay leaves to the pot and sweat to soften, 7-8 minutes. Add wine, bring to a boil, then add the chicken pieces back to the pot and simmer, 35-40 minutes uncovered. You should have about 1 cup of liquid left. Add the stock and dried fruit, and simmer 8-10 minutes more to plump the fruit. Plate and enjoy.