

Mediterranean Chicken and Potato Casserole



Time: 75 min.

Difficulty: Medium

Ingredients

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- Chopped Tomatoes 750g 750 gr
- Black pepper 1 tsp
- Carrots 2 peeled and chopped
- Celery stalks 2 chopped
- Chicken broth 2 cups
- Chicken thighs, bone in and skin on 6
- Fresh Parsley For garnish
- Garlic powder 2 tsp
- Gold potatoes 5 peeled, sliced into rounds about ½-inch thick
- Ground coriander 2 tsp
- Ground nutmeg 1 tsp
- Red onion 1 large, thinly sliced
- Salt To taste
- Sweet paprika 1 tsp

For this recipe we used:



Preparation

Preheat the oven to 400 degrees F.

Pat the chicken dry and season with salt on both sides. Lift chicken skins and season underneath with salt. Set aside at room temperature for a few minutes while you prepare the remaining ingredients.

In a small bowl, mix the garlic powder, coriander, paprika, nutmeg, and black pepper.

In a large, oven-safe casserole dish (14"X 10"X 3"), place the sliced potatoes, carrots, celery and onions. Season with 1 tablespoon of the prepared spice mix. Toss gently to combine, and spread the veggies evenly across the casserole dish. Pour the chicken broth in. Set aside for now.

Take the remaining spice mix and season the chicken on both sides and underneath the skins.

In a large skillet, heat 1 tablespoon extra virgin olive oil. Turn heat to medium-high and place the chicken thighs in the skillet skin-side down. Brown for 3 minutes or so, then turn over and brown on the other side for another 3 minutes. (Do this in batches, if needed).

Add the chicken thighs to the casserole dish with the potatoes. Pour the **Pomì chopped tomatoes** all over the chicken and potatoes.

Cover the casserole dish with foil. Bake in 400 degrees F heated-oven for 30 minutes. Reduce oven heat to 375 degrees F. Remove the foil, and bake for another 30 minutes or until the chicken is fully cooked and its juices run clear (if using a cooking thermometer, chicken's internal temperature should read 165 degrees F).

If you like, turn the broiler on and broil the casserole, watching carefully, until the top gains more color.

Remove from the oven and garnish with fresh parsley. Serve with your favorite crusty bread to sop up the tasty juice. Enjoy!

Recipe by Suzy Karadsheh of TheMediterraneanDish.com

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