



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Portuguese Chicken –

**1 cup all purpose flour
1 tbl. plus ¼ tsp. of Hungarian sweet paprika
One 3 ½ - 4 lb. whole fryer, cut into 8 pieces
2 tbl. extra virgin olive oil
1 14.5-ounce can diced tomatoes with juice
4 ounces thinly sliced prosciutto, chopped
12 pearl onions, blanched and peeled
2 large roasted red peppers from jar, halved, cut into ¾ inch strips
6 large garlic cloves, minced
4 sprigs fresh Italian parsley, chopped
4 bay leaves
½ cup dry white wine (or chicken stock)
½ cup tawny Port (or chicken stock)
1 tbl. Dijon mustard
1 tbl. tomato paste
1 tbl. butter, at room temperature**

1. Preheat oven to 350°. Whisk 1 cup flour, 1 tbl. Paprika, 1 ½ tsp. salt, and ½ tsp. pepper in a large bowl. Add chicken pieces to seasoned flour, 1 at a time, and turn to coat. Heat oil in a heavy large skillet over medium-high heat. Add chicken, skin side down and sauté until brown, 3-5 minutes per side. Transfer chicken to plate; reserve skillet.

2. Arrange chicken in single layer in large ovenproof pot. Top with tomatoes and juice, prosciutto, onions, peppers, garlic, parsley and bay leaves; sprinkle with ¼ tsp. paprika. Add wine and Port to reserved skillet. Bring to boil, scraping up browned bits. Remove from heat. Whisk in mustard and tomato paste; pour mixture over chicken and bring to boil. Cover; transfer to oven.

3. Braise chicken until very tender, about 1 ½ hours. Discard bay leaves. Using tongs, transfer chicken and toppings to platter. Return sauce in pot to simmer. If thicker sauce is desired, stir 1 tbl. flour and butter in a small bowl until a smooth paste forms. Add flour paste to sauce and whisk to blend. Simmer until the sauce thickens to desired consistency. Season to taste with salt and pepper and spoon over chicken.

Credit: Bon Appetit