

Italian Chicken & Peppers

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One of our all-time favorite meals is roasted chicken with roasted potatoes and sweet vinegar peppers. It is one of our indescribably delicious chicken main dish recipes!! Because of the vinegar peppers mixing with the chicken broth it has a savory and tart flavor that will keep you coming back for more. And better yet, the prep time for this meal is only about 20 minutes.

Ingredients:

- Chicken, 1 whole. Variation: any cut of chicken with the skin on will work for this recipe – including breasts, whole chickens, leg quarters, legs, etc.
- Mild Cherry Peppers (1 to 2) 16 ounce jars. Variation: Sweet Vinegar Peppers
- Potatoes, cubed. One potato per family member.
- Garlic Powder. 2 tsp sprinkled over entire recipe.
- Salt & Pepper sprinkle to taste

Directions:

Cube potatoes, and put chicken, potatoes and peppers (including all juice from the jar) into a large roasting pan or crockpot. Sprinkle with Garlic, Salt and Pepper.

Oven Cooking Directions:

Put all ingredients in large roasting pan, cover with aluminum foil and cook at 350 degrees for 1 hour and 15 minutes. After that uncover the pan and broil for an additional 15 minutes to brown the skin of the chicken. Make sure you have your oven rack low enough so that the chicken does not burn from the broiler and catch fire. Annette usually drops her oven rack to the 3rd or middle rack position.

Crock Pot Cooking Directions: Cook on low for 8 hours or on high for 4 hours. When in doubt use a meat thermometer to ensure that chicken is fully cooked. Just remember with the Crock Pot version of this, you don't get crispy chicken skin. This is a small sacrifice for the benefit of not heating up your kitchen in the summertime.