



# Pollo in Potaccio

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Categories: Italian, Main Dish - Chicken

Servings: 4

Description: A delicious chicken recipe. Adapted from Memorie di Angelina. Frank Fariello.

Source: : The untranslatable word potacchio by the way, is said to come from potage, the French word for soup, referring to the brothy consistency of the sauce. Other theories say it comes the Latin pultaculum, diminutive of pultem, a kind of lentil stew eaten by the masses in Roman times. Yet another theory has it derived from the Germanic word "pot", referring to the cooking vessel. In short, no one really knows. (Frank Fariello)

Suggested Wine: Pinot Grigio

Serving Ideas: This would be great with steamed Jasmine rice.

## Ingredients

1 young Chicken, cut into pieces or Chicken Thighs or Quarters  
4 med cloves of Garlic, peeled and smashed  
4 lg sprigs of fresh Rosemary, leaves only  
4 T Passata, tomato purée. Homemade is best but Cento is a good one  
3/4 c sliced Mushrooms  
a good Pinot Grigio wine  
Olive oil  
Himalayan Pink Salt and Aleppo Pepper, to taste

## Directions

- 1) If using a whole chicken, cut the chicken up into serving pieces of roughly equal size. Dry all the pieces thoroughly with paper towels and set aside.
- 2) In a cast iron skillet large enough to hold all the chicken pieces in one layer, sauté the garlic cloves in abundant olive oil over moderate heat for just a minute or two, until you can smell the aroma and the garlic is starting to brown lightly. Remove the garlic and set aside. Add the chicken pieces. Brown them lightly but thoroughly on all sides, seasoning with salt and pepper as you go.
- 3) Pour on a splash of white wine, tomato purée, the garlic that was roasted and mushrooms. Cover the pan, leaving the lid slightly ajar. Simmer gently about 30-45 minutes, or until the chicken is tender and cooked through, turning the chicken pieces at least once. Add more wine if needed to keep the sauce medium thin. Add the rosemary leaves. By the time the chicken is cooked, the pan juices should be well reduced; if not, continue simmering uncovered for a few minutes.
- 4) Serve the chicken hot, topped with the pan juices.