



CHICKEN VESUVIO

2017 2ND PLACE WINNER!
SUBMITTED BY JENNY WILEY

- 12 bone in, skin on, chicken breasts cut in halves
- 6 chicken legs
- 6 large baking potatoes
- vegetable oil
- salt
- pepper
- garlic powder
- 3 big spoonfuls chicken bouillon powdered
- 1/2 cup Progresso flavored bread crumbs
- pinch fresh rosemary
- 1/4 cup romano cheese, grated
- 1 package frozen peas
- parsley
- 4.5 cups hot water

- 1** Coat a large frying pan in vegetable oil (just enough to cover the bottom.) Brown all sides of chicken and season with salt, pepper, and garlic powder. Remove when done and put into a large roasting pan.
- 2** Add the potatoes to the pan, cook them and season with salt, pepper, and garlic powder. Remove the potatoes and put into the roasting pan.
- 3** Add the water, bouillon, breadcrumbs, Romano cheese, and rosemary. Simmer for 10 minutes and then pour the mixture over the chicken and potatoes in the roasting pan. Cover the roasting pan tightly with foil.
- 4** Bake at 250 degrees for 1.5-2 hours. Add frozen peas, put cover back on and bake for an additional 5-10 minutes.
- 5** Garnish with parsley and serve.