

## CHICKEN VESUVIO

(Adapted from "Cook's Country Eats Local")

Serves: 4

4 (6 oz)	boneless, skinless chicken breasts, trimmed
	Salt and pepper
2 Tbsp	olive oil
1-1/2 lbs	small red potatoes, unpeeled, halved *
2	garlic cloves, minced
1 tsp	minced fresh rosemary
1/2 tsp	dried oregano
1-1/2 cups	chicken broth **
1/2 cup	white wine
1 cup	frozen peas, thawed
2 Tbsp	unsalted butter
2 tsp	lemon juice



1. Pat chicken dry with paper towels and season with salt and pepper. Heat 1 Tbsp oil in 12-inch nonstick skillet over medium-high heat until just smoking. Brown chicken well, 3-4 minutes per side; transfer to plate.
2. Add remaining 1 Tbsp oil to skillet and heat until shimmering. Add potatoes, cut side down, and cook until golden brown, about 7 minutes. Stir in garlic, rosemary, oregano and 1/2 tsp salt and cook until fragrant, about 30 seconds. Add broth and wine, scraping up any browned bits, and bring to boil.
3. Return chicken to skillet on top of potatoes. Reduce heat to medium-low and simmer, covered, until potatoes are tender and chicken registers 160 degrees, about 12 minutes.
4. Using slotted spoon, transfer chicken to potatoes to serving platter and tent loosely with aluminum foil.
5. Increase heat to medium-high and cook, uncovered, until sauce is reduced to 1 cup, about 5 minutes. Stir in peas and cook until heated through, about 1 minute. Off heat, whisk in butter and lemon juice and season with salt and pepper to taste. Pour sauce over chicken and potatoes and serve.

Notes:

\* Full size potatoes cut in quarters can be used in place of mini potatoes.

\*\* Sodium-reduced chicken broth recommended so dish is less salty.