



Paleo Chicken Paisano's

Ingredient List:

- 2 Chickens worth of Garlic & Herb Roasted Chicken (www.paleonick.com/articles/garlic-herb-roasted-chicken)
- 2 Tablespoons Olive Oil
- 3 Tablespoons Fresh Garlic, Minced
- 3 Cups Pepperoncini, chopped cross ways, stems removed
- 3 Cups Cherry Peppers, halved with stems attached
- 3 Cups Roasted Bell Peppers, julienned
- 2 Onions, julienned
- 6 Links Italian Sausage, cooked, cooled and Asian Bias Cut
- 4 Cups Chicken Stock
- ½ Bottle White Wine (375ml total)
- 2 Ounces Unsalted Grass Fed Butter
- 1 Batch Rosemary Roasted Sweet Potatoes (www.paleonick.com/articles/rosemary-roasted-sweet-potatoes)

Preparation Instructions:

1. Heat a Dutch oven or stock pot over medium-high heat until approximately 350°F.
2. Add olive oil and garlic and stir until lightly toasted, then add chicken.
3. Toss sausage, pepperoncini, cherry peppers, roasted bell peppers and onions in a large bowl, then pour over the top of the chicken.
4. Add chicken stock and wine, cover and bring to a simmer for 5-10 minutes (until everything is heated through and onions begin to soften). You can also add sweet potatoes at this point, or heat them separately in the oven. I prefer to heat them separately so that they don't break apart during simmering.
5. Remove lid and add butter, stir well until butter melts, remove from heat and plate. You can also add the sweet potatoes at this point and serve the meal from the Dutch oven.
6. To plate, transfer chicken to a large platter, spoon accompanying ingredients over the top, ladle liquid over the top of that and garnish the plate with the sweet potatoes (as seen below).
7. Bon Appetit! ☺ Smile because you are about to eat a delicious, wholesome, healthy meal that will fuel even the busiest lifestyle.
8. Be sure to share with your friends and enjoy!
9. This meal freezes really well. You can refrigerate it for up to one week or freeze for up to six months.

“Keep It Paleo!”

