

Papa's Chicken

3 ½ to 4 pound fryer - one – cut into serving pieces
Olive oil – enough to brown the chicken
Whole tomatoes, cut in half- one large can [28 oz.] – save juice
Or two small cans of diced tomatoes [14oz.] - save juice
Potatoes – 2 lbs. [scrubbed, not peeled, and cut into chunks]
Onions – 2 large [cut into chunks]
Bell pepper – 2 - cut into large chunks
Celery – 4 stalks cut into one inch pieces
Chicken stock – 2 cups
Salt and pepper to taste
Paprika – to garnish
Parsley [fresh] – to garnish

Preparation

1. Preheat oven to 350 degrees
2. Sprinkle dry chicken pieces with salt and pepper and lightly flour.
3. Heat olive oil in large pan that will hold all of the chicken.
4. Brown both sides in frying pan.
5. Combine tomatoes, potatoes, onions, bell pepper and celery.
6. Cover bottom of large Pyrex glass baking dish with the mixed veggies.*
7. Cover the veggies with the browned chicken pieces.
8. Deglaze frying pan with chicken stock and the tomato juice. Pour over the entire dish.
9. Salt and pepper to taste.
10. Cook at 350 degrees with aluminum foil cover for one hour. Remove cover and sprinkle with paprika. Cook uncovered for 15 more minutes or until dish is as brown as you like it.

Serving

1. Serve in same dish or transfer to serving platter.
2. Garnish with fresh parsley sprigs.

*You can use a metal baking pan or the same pan you browned chicken in to finish this dish.