

Oven Smothered Chicken



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Recipe by: Laura Vitale

Serves 4

Prep Time: 15 minutes

Cook Time: 1 hours 15 minutes

Ingredients

For the Chicken:

- ☐ 8 Chicken drumsticks, skin-on
- ☐ 2 Tbsp Olive oil
- ☐ 2 tsp Granulated garlic
- ☐ 2 tsp Granulated onion
- ☐ 3 tsp Paprika
- ☐ 2 tsp Trader Joe's Aglio e Olio seasoning (or garlic and herb seasoning)
- ☐ 2 tsp Dried oregano
- ☐ Salt and Pepper, or to taste
- ☐ 1/2 cup Onion and pepper paste (recipe below)
- ☐ 1 Tbsp Chicken gravy mix
- ☐ 1/2 cup Reserved chicken pan juices
- ☐

For the Onion and Pepper Paste:

- ☐ 1 Medium onion, roughly chopped
- ☐ 2 Small bell peppers, roughly chopped
- ☐ 6 Cloves of garlic
- ☐ Small handful of Fresh parsley
- ☐ Olive oil, enough to cover if storing

1) To make the paste, add the onion, peppers, garlic and parsley to a food processor, pulse until finely minced and almost paste like, then transfer to a sieve and allow the excess liquid to drain.

2) Preheat your oven to 350F, place the chicken in a baking dish, drizzle with olive oil, add all the seasonings and onion and pepper paste, toss well to coat both sides, arrange skin side up and cover tightly with foil.

3) Bake covered for 45 minutes, remove from the oven and increase the temperature to 425F.

4) Remove the foil, scoop out 1/2 cup of the pan juices and whisk with the chicken gravy mix until smooth, pour over the chicken and return to the oven uncovered for about 30 minutes, until deeply golden and the juices have thickened.

5) Spoon the delicious gravy over the chicken and serve!

