



INGREDIENTS

4 chicken thighs
6 chicken legs
5 Yukon potatoes
2 capsicum peppers
4 shallots
4 crushed garlic cloves
5 chili peppers
1 lemon
3 sprigs of rosemary
3 sprigs of marjoram
4 sprigs of oregano
½ cup of olive oil
½ cup of chardonnay white wine



Pollo Al Diavolo

By Caterina Romano's Kitchen

DIRECTIONS

1. **Pat the chicken pieces dry with paper towels. Season with sea salt & pepper on both sides and place them in a lightly greased roasting pan.**
2. **Peel and slice the potatoes and the peppers into wedges and place them in the roasting pan.**
3. **Cut the shallots in half, crush the garlic and add to the pan.**
4. **Chop the chili peppers into small pieces and cut the lemon into thin slices and add to the pan.**
5. **Add the rosemary, marjoram and oregano. Season to taste.**
6. **Preheat oven to 420 DF.**
7. **Cover the mixture with the olive oil and white wine.**
8. **Bake for 60-70 minutes.**
9. **Serve with lots of bread. You will love this dish.**

ENJOY THE POLLO AL DIAVOLO