



SIGN of the BEAR

KITCHENWARE

LOCALLY OWNED AND SONOMA GROWN - MAKING LIFE DELICIOUS SINCE 1972

On the Sonoma Plaza • 435 1st St. West, Sonoma, CA 95476 • 707-996-3722 • OPEN DAILY 10am - 6pm

*Reprinted with permission from **Michael Symon's 5 in 5** by Michael Symon. Copyright 2013.
Published by Clarkson Potter, a division of Random House, New York, NY. All rights reserved.*

Chicken Diablo

Serves 6

Chicken Diablo – aka the devil's chicken – gets its name from its demonic heat level. Depending on the spiciness of the jalapeño pepper, this dish can range anywhere from mild to medium. But if you like things super-spicy, like my stepson, Kyle, go ahead and add another jalapeño or, if you're really brave, a Habanero.

1/4 cup olive oil

6 (4-ounce) boneless, skin on **CHICKEN THIGHS**, pounded to a 1/4-in thickness

Kosher salt and freshly ground black pepper

2 **GARLIC** cloves, sliced

1 **RED BELL PEPPER**, thinly sliced

1 **JALAPEÑO**, sliced into rings

1 (14-ounce) San Marzano tomatoes with juices

2 tablespoons capers, rinsed and drained

1/2 cup roughly chopped **FRESH FLAT-LEAF PARSLEY**

1. Put a Dutch oven over medium-high heat.

2. Add the olive oil to the preheated pan. Season both sides of the chicken with salt and pepper. Put the chicken, skin-side down in the pan and cook until golden brown, about 2 minutes. Flip the chicken and cook for another 30 seconds. Add the garlic, bell pepper, jalapeño, and a pinch of salt, and cook for another 30 seconds.

3. Add 1/2 cup water and deglaze the pan, scraping with a wooden spoon to get up the browned bits on the bottom of the pan. Cook until the liquid is reduced by half, another minute. Add the tomatoes with juices and capers, cover the pan, and cook for 2 minutes.

4. Remove the pan from the heat and stir in the parsley. Taste and adjust the seasoning, adding salt and pepper as needed. Serve immediately.