

## **Chicken and Sausage Stew**

Serves 4

- 3 chicken thighs, skin removed
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- ¼ cup flour for dredging
- 1 teaspoon sea salt, plus more to taste
- ½ teaspoon freshly ground black pepper, plus more to taste
- ½ - ¾ pound Andouille sausage (you can use a mild sausage if you prefer) cut into 1-inch pieces
- 2 tablespoons olive oil
- 1 onion, chopped
- 1 red bell pepper cut into bite-sized pieces
- 4-5 cloves of garlic, roughly chopped
- ½ cup red wine
- 1 28-oz can diced tomatoes with juice (I like to use Pomi brand chopped tomatoes, which is 26.46 ounces.)
- 1 ½ cups chicken stock
- 1 tablespoon chopped fresh thyme

Season the chicken pieces with salt and pepper, then dredge in flour to coat lightly, patting off excess flour.

In a heavy soup or stock pot, heat the olive oil over medium-high heat. Working in batches, add the chicken pieces and sauté until brown, about 4-5 minutes on each side. Transfer the chicken to a plate and set aside. Add the sausage pieces and sauté until brown, about 5 minutes. Set aside with the chicken.

Add the onions and sauté until soft, about 3 minutes. Follow with the bell pepper and garlic and sauté for another 5 minutes. Add the wine and deglaze by scraping up any brown bits on the bottom of the pan. Add tomatoes with their juice, stock, and the thyme. Return the chicken and sausage to the pot and coat with the sauce.



Bring the sauce to a simmer and continue simmering until chicken is cooked through, about 25-30 minutes. Taste and adjust seasoning if needed.

Serve with pasta, rice, mashed potatoes, or rustic bread.

Wine Pairing - Villa del Monte 2009 Syrah Santa Clara Valley Pasha Vineyard