

# Pollo alla Potentina

## Ingredients

- 2 Tbsp butter
- 2 Tbsp olive oil
- 4 lbs chicken parts
- 2 onions, sliced
- 1/2 cup white wine
- 1 28 oz can San Marzano tomatoes, cut, or diced tomatoes
- 4 Calabrian peppers or similar, chopped and seeded if fresh or preserved or crushed if dried or 1/2 tsp to 1 tsp red pepper flakes
- salt to taste
- 1 1/2 Tbsp chopped basil
- 1 1/2 Tbsp chopped Italian parsley
- 1 tsp chopped rosemary

## Directions

Heat butter and olive oil in a deep saute pan over medium-high heat. Add the chicken (working in batches if necessary) and brown on both sides. Remove the chicken and set aside. Add the sliced onions, turn heat down to medium, and cook, stirring frequently, until soft. Add the white wine and deglaze the pan. Add the tomatoes, pepper and salt to taste and cook for about 5 minutes. Return chicken to the pot, cover, turn heat to low and cook until chicken is done, about 1 hour. Add the basil, parsley and rosemary. Serve with Italian bread.