



Chicken Frederico

- 1/2 cup Olive Oil**
- 1 Whole Hen House Market Chicken**
- 6 Jasper's Italian Sausage links**
- 1 Med. Onion Sliced into strips**
- 3 Green or Red Bell Peppers Sliced into strips**
- 1 Cup Wine**
- 1 28 oz. Can Italian Tomatoes**
- 1 cup Green Peas**
- 1 tsp. Red Pepper flakes**
- 1/2 tsp. each Dried Basil, Tarragon And Rosemary & Thyme**
- 3 Baking Potatoes Quartered**
- 1 Cup Sliced Mushrooms**
- Salt and pepper to taste**

Wash chicken and cut into legs, thighs, breasts and wings. Preheat oven to 450. Heat olive oil, add chicken and sausage and brown for 10 minutes. Add peppers and onions and cook until onions are translucent. Place chicken, onions, peppers and remaining ingredients except potatoes and peas into a large baking dish. Bake 30-45 minutes. Add potatoes and peas and bake another 30 minutes.

**Recipe courteous of Jasper's Kitchen Cookbook
Chef Jasper Mirabile Jr.**

