

Dickson's Chicken Hash

Category: Chicken

Servings: 4

Rating: 10

Source: Bon Appetit, November 1984

Description:

The pepper flakes make this dish a little spicy for most wines, but try it with an ice cold Sleeman's Honey Lager.

Serve with Orzo and some green beans or sautéed zucchini.

Ingredients:

chicken	3 breasts or mixed thighs and breasts, skinned, boneless
olive oil	1/2 tablespoon
butter, unsalted	3 tablespoon
flour, all-purpose	1/4 cup
chicken stock	2 cups
red pepper flakes	3/4 teaspoon dried
mild Italian sausage	1/2 pound, casings removed
red bell pepper	1 medium
Spanish onion	1 medium, chopped
bread crumbs	1/8 cup dry

Instructions:

Salt and pepper the chicken and sauté it in olive oil until it just loses its pinkness. Cool and dice into bite size pieces.

Melt butter over medium-low heat. Whisk in flour and cook, stirring for about 3 minutes. Blend in the stock and red pepper flakes and simmer aggressively until the liquid is reduced by half.

Butter a large baking dish. Crumble sausage into a heavy large skillet and cook over medium heat until no longer pink, stirring frequently. Remove using slotted spoon: and drain on paper towels. Reduce heat to medium-low and add the bell peppers and onion. Cook until tender, stirring occasionally, about 20 minutes. Return the sausage to the skillet and mix in the sauce, chicken and half the breadcrumbs.

Spoon into a buttered baking dish, sprinkle with rest of the breadcrumbs, and bake in a preheated oven at 400° for about 20-25 minutes. Serve immediately.