

One Pot Italian-Style Chicken Stew

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For the Marinade:

4 to 6 bone-in chicken thighs, *skin and fat discarded*
2 tablespoons olive oil
1 tablespoon coarsely chopped garlic
1/2 teaspoon saffron threads, *optional*
1 teaspoon grated lemon zest
3/4 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
1/4 teaspoon fennel seeds
1/4 teaspoon dried Italian seasoning
1/2 cup coarsely chopped sweet or yellow onion
1/4 cup coarsely chopped celery
1/4 cup coarsely chopped carrot

For the Stew:

1 tablespoon quality olive oil
1 (14 ounce) package andouille or pork or turkey kielbasa sausage, *cut into 2-inch pieces*
1 (10 ounce) can diced tomatoes with green chilies (like [Rotel](#)) {*affil link*}, *drained*
1-1/2 cups chicken broth
1-1/2 pounds red or yellow skin potatoes, *unpeeled but scrubbed, cut into 1" chunks*
1 (14 ounce) can white beans, *drained and rinsed*
2 teaspoons dried tarragon
1 tablespoon chopped fresh parsley
1/4 teaspoon crushed red pepper

Mix the olive oil, garlic, saffron, lemon zest, salt, pepper, fennel seeds, Italian seasoning, onion, celery and carrot in a large bowl. Add the chicken and turn to coat. Cover and refrigerate for 2 hours or longer, until you are ready to cook.

Heat 1 tablespoon olive oil in a large, lidded skillet and add sausage, cooking until browned; set aside. Add potatoes and cook until browned. Transfer the contents of the bowl to the skillet; add the tomatoes, broth and beans. Cover and bring to a boil over high heat. Reduce the heat to medium low and simmer uncovered for 25 minutes. Add the sausage, tarragon, parsley and pepper flakes and cook for 5 minutes longer. Taste and adjust seasonings as needed.

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Cook's Notes: Cannellini beans are typical, though any white bean will work. I used Great Northern beans. If you don't already have saffron or fennel, just omit it and increase the Italian seasoning a bit. Any cut of chicken will work, though dark meat is most common. I'm using bone-in chicken thighs for the added flavor, but to reduce accumulated fat in the skillet, I removed the skin, though you may certainly keep it on!

Original Source: [DeepSouthDish.com Website](http://DeepSouthDish.com)

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