



CHICKEN SCARP (A.K.A. Chicken Scarpariello)
Braised Chicken Thighs, Spicy Italian Sausage and Potatoes in a Sweet & Tangy Sauce
~ For Two ~

PREP TIME: 0 minutes | COOK TIME: 30 - 35 minutes



COOKING TOOLS YOU WILL NEED:



KIT INGREDIENTS & TOOLS IN ORDER OF USE:

STEP 1: Oil for Panfrying, large frying or saute pan with lid if available, Sliced Potatoes, spatula, plate for keeping food warm in the microwave

STEP 2: Chicken, spatula, plate with Potatoes

STEP 3: Sausage, plate with Potatoes and Chicken

STEP 4: Spoon, Onions & Garlic, Red Peppers, Scarp Sauce mix, Sliced Peppadews, Cornstarch cup w water

STEP 5: Dinner plates and appetites!

COOK'S TIP: Allowing the Chicken and Sausages to become deeply browned in the pan will leave dark bits on the bottom of the pan called 'fond'. This is so RICH with flavor and will enhance the taste of the finished dish!

COOKING INSTRUCTIONS:

- 1 Heat Oil for Panfrying in a large frying or saute pan over MED heat. Arrange Sliced Potatoes in the oil with cut sides DOWN and fry til golden - 5-7 minutes. Remove to a plate with a spatula, and keep warm in the microwave.



- 2 In the same pan, add the Chicken and Sausage. Cook 5-7 minutes, turning each piece until deeply browned on all sides.



- 3 Remove browned Chicken and Sausage, and add to the plate with the Potatoes. The meats WON'T be fully cooked at this point.



- 4 Saute the Onions & Garlic, Red Peppers in the Sausage drippings for a minute. Pour in the Scarp Sauce mix, stir to incorporate the vegetables and add the Sliced Peppadews. Bring to a slight bubbling boil over MED heat.



- 5 Add water to the Cornstarch cup, mix til smooth, and slowly stir into the sauce to thicken. When the Sauce coats the back of a spoon, reduce the heat to MED LOW.

Add the Chicken and Sausages to the pan, pressing into the Sauce and allow to cook for 10 minutes, lid on the pan if you have one. The Chicken and Sausage will finish cooking in the sauce. Keep the Potatoes warm in the microwave.



Divide the Chicken Scarp between the dinner plates, add the Potatoes and dip chunks of crusty Italian bread into that amazing sweet & tangy sauce! ENJOY!!



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