

GUASTELLO'S VILLAGE MARKET

One Pot Chicken Stuffing Casserole

Serves 6

Ingredients

1 loaf Italian bread, torn into 1-inch pieces (about 8 cups)
1 pound ground mild Italian sausage
6 chicken thighs, skin-on, bone-in
3 teaspoons sea salt
1 large yellow onion, diced
4 celery ribs, ¼-inch sliced (about 1½ cups)
2 tablespoons chopped fresh sage
1 tablespoon chopped fresh rosemary, chopped
1 tablespoon chopped fresh thyme leaves
¼ cup minced flat-leaf parsley, plus more for serving
½ teaspoon freshly cracked black pepper
1¾ cups chicken stock

Instructions:

Preheat the oven to 350°F with a rack in the center position.

Spread the bread pieces onto a large, rimmed baking sheet. Bake in the oven, stirring halfway through until dried out, about 15 minutes.

Meanwhile, heat an oven-proof braiser or Dutch oven, over medium-high heat. Add the sausage and cook, breaking it up with a wooden spoon, until browned, about 7 minutes. Transfer the sausage to a large bowl. Place the braiser back over medium-high heat.

Season the chicken thighs with 2 teaspoons of salt. Add the chicken, skin side down, and cook without disturbing until the chicken skin is brown and crispy, about 5 minutes. Transfer the chicken to a plate.

Add the onions and celery and cook, stirring occasionally, in the residual chicken and sausage fat until just beginning to brown, about 10 minutes. Remove the braiser from the heat.

Transfer the onions, celery and drippings into the bowl with the sausage. Add to the bowl the bread pieces, fresh sage, rosemary, thyme, parsley, remaining 1 teaspoon salt, pepper, toss to combine. Drizzle the chicken stock evenly over the bread mixture and toss gently to combine. Transfer the bread mixture to the braiser.

Nestle the chicken thighs, skin side up, into the bread mixture.

Bake, uncovered, until the chicken thighs register 170°F on an instant read thermometer, about 40 minutes.

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Transfer the cooked chicken thighs onto a plate. Give the bread mixture a stir to incorporate with any excess liquid in the bottom of the pan. Garnish with extra parsley.

Credit: themodernproper.com