

Chicken and Peppers

Recipe By *Michal Frischman*



Cooking and Prep:  1
h 35 m

Serves:  4

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free, Low Carb

Source: Family Table by

Mishpacha Magazine

Sweet mini peppers are a total staple in our house. I love how the natural sugars taste so distinct when they're roasted, and I love how quick the prep for this dinner is!

Ingredients (8)

Main ingredients

- 2 pounds (900 grams) sweet mini peppers, rinsed and deseeded
- 1 chicken, cut into eighths, or 4 chicken thighs
- 2 tablespoons **Bartenura Olive Oil**
- 2 tablespoons brown sugar
- 2 teaspoons salt

- 1 teaspoon dried basil
 - 1 teaspoon dried parsley
 - 1 teaspoon dried oregano
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Start Cooking

Prepare the Chicken

1. Preheat oven to 350°F (175°C). Line a baking sheet with Gefen Easy Baking Parchment Paper.
2. Lay out the peppers and nestle the chicken pieces in between. Drizzle chicken and peppers with olive oil.
3. Combine spices and pack them onto the chicken to create a crust. Sprinkle the remaining spices over the peppers.
4. Bake for an hour and a half or until the peppers are sweet and browning and the chicken is cooked through.