

# Chestnut Chicken

Recipe By *Chaia Frishman*



**Cooking and Prep:**   
1.5 h

**Serves:**  6

**Contains:** 

**Preference:** Meat

**Difficulty:** Easy

**Diet:** Gluten Free, Paleo

**Source:** [KosherScoop.com](http://KosherScoop.com)

This easy and delicious chicken chestnut recipe hails from my good friend, Zahava F. It will be a great addition to your winter Friday night meals and if there are any leftovers (which I doubt) you will have an easy time reheating this. I included roasting directions if you want to be really authentic, but to get the chestnuts, I would take the easy way out and buy the prepared bags. Just be sure to get the shelled ones as the ones that come with the shell will give you an extra step if you are in a rush. This recipe also employs another favorite tool of mine, the ubiquitous oven bag. Thanks, Zahava! Now I know what to serve when you come over!

## Ingredients (6)

### Main ingredients

- 1–2 (5.2-ounce) bags [Gefen Roasted and Peeled Chestnuts](#) (or prepare them yourself – see note!)
- 2 large Spanish onions, sliced
- 6–8 chicken quarters, skin on

- 1 teaspoon **Tuscanini Sea Salt**
  - 1 teaspoon paprika
  - 2 cloves garlic, minced or 2 cubes **Gefen Frozen Garlic**
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## Start Cooking

### Prepare the Chicken

1. Place an oven bag in a roasting pan. Place inside sliced onions, chicken and spices. Sprinkle in whole chestnuts and close the bag.
2. Cut three slits in the bag and place pan in oven. Bake on 400 degrees Fahrenheit till the thermometer reads 180, about an hour to an hour and a half.

**Note:** Alternatively, you can prepare the chestnuts yourself and bake them. Buy 2–3 cups of raw chestnuts. On the flat side of the chestnut, use a paring knife and score an “x” in it. This allows the steam from the chestnut to escape; otherwise the chestnut will explode! Place chestnuts on a baking tray, separated so they don’t layer on top of each other. Bake for 15–25 minutes, till skin separates and they are easy to peel. Careful, they are crazy hot! Discard skins and you should have about 2 cups of chestnuts.