



Baked Chicken with Peppers and Ham

Yield: 4 Servings

Ingredients:

- 1 Tbsp olive oil
- 3 ½-lb chicken
- 4 cups sliced red bell peppers
- 3 cups sliced onions
- 3 cups diced smoked ham steak
- 1 tsp chili powder
- 1 ½ cups chicken broth
- ¼ cup chopped fresh thyme
- ¼ cup chopped fresh Italian parsley

Preparation:

1. Heat oil in a Dutch oven over medium heat.
2. Season chicken with salt, pepper and chili powder.
3. Brown chicken on all sides in pot.
4. Add vegetables and ham to pot and sauté 4 minutes.
5. Add chicken broth and chicken to pot and bring to a boil.
6. Reduce heat and simmer for 15 minutes.
7. Add thyme and parsley and serve.

