



Pollo alla Diavola

Preheat the oven to 375

1 chicken cut into pieces
4 or 5 medium red creamer potatoes, sliced into 6-8 slices per potato
1/2 onion diced
4 - 5 cloves of garlic sliced
Whole Roma tomatoes cut into strips
olive oil
1/2 cup white wine
Italian seasoning
salt/pepper

Drizzle some olive oil in the bottom of a large flat baking pan. Lay the potatoes flat across the pan covering the entire pan with a single layer that overlaps slightly (like fish scales). Salt / pepper the potatoes. Layer the garlic and onions over the potatoes evenly. Layer the tomatoes on evenly but not solid (I use the ones I canned in August, but any canned Roma will do). Salt, pepper, and drizzle a bit of olive oil over it all. Sprinkle the Italian seasoning on.

Place the chicken on top of all of this and salt and pepper each piece. I only used the legs, and the breasts, which I cut into four pieces, and the little drumsticks from the wings. I saved the thighs and back for soup or something. Drizzle some olive oil over the chicken (I have a bar pour spout on my olive oil). Pour 1/2 or so of white wine around the edge of the pan.

Put it into the oven for 30 to 45 minutes. I served this with freshly baked Focaccia.