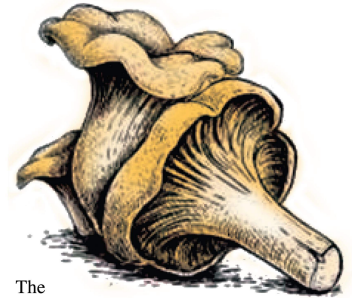


Pepperoni Chicken

casserole

I first made this on September 25, 2020, in order to get rid of an ensemble of misfit ingredients hanging out in my refrigerator. It was sensationally delicious, had crispy, chewy and tender textures and a rich flavor with the oil from the pepperoni being infused across the dish.



The
Carriage House
Cooking School

1 pound	cubed, boneless chicken thighs	8 ounces	sandwich pepperoni slices
2 tablespoons	olive oil	2 cups	grated asiago cheese
1 medium	white onion, cut into sticks		
1 teaspoon	kosher salt		
1 teaspoon	fresh ground pepper		
6 cloves	sliced garlic		
1 teaspoon	red pepper flakes		
1 can	artichoke hearts		
1 pound	orecchiette pasta		
1 quart	chicken stock		
2 14 ounce can	muire glen fire roasted tomatoes		
1 cup	torn basil leaves		

1. Preheat an oven to 425°F.
2. While the oven is preheating set a large sauté pan set over medium heat (I use a 14" non stick skillet). Add the first set of ingredients and cook until the chicken is half way done.
3. Add to the pan the artichoke hearts, pasta, stock, tomatoes and basil. Stir to combine then simmer until the liquid is mostly absorbed and the pasta is al dente. Add more stock or a bit of water if cooking time needs to lengthen.
4. Once the pasta is al dente arrange the pepperoni slices on top to cover the contents then sprinkle the cheese on top of the pepperoni.
5. Place in the oven and bake until the pepperoni is crisp and the cheese is well browned, about 10 minutes.
6. Remove form the oven and serve like a casserole.