



Hey there, folks! As a regular ol' American cook who loves sharing hearty, home-cooked meals, I'm thrilled to bring you a dish that's packed with flavor and a little bit of history: Chicken Scarpariello. This Italian-American classic is a perfect blend of tangy, spicy, and savory notes that'll warm your soul and fill your belly. I've been tinkering with this recipe in my kitchen, making sure it's unique, high-quality, and something you'll want to come back to time and time again—just the kind of content I'd hope meets the picky standards of any publisher network out there! So, let's dive into what makes Chicken Scarpariello so special and how you can whip it up at home.

What Is Chicken Scarpariello?

Chicken Scarpariello, often called “shoemaker’s chicken,” is a dish that’s got roots in Italian-American kitchens, especially around New York. Legend has it that it was a quick, thrown-together meal made by Italian immigrants—maybe even cobblers—using whatever they had on hand. Today, Chicken Scarpariello is a [beloved recipe](#) featuring tender chicken, spicy sausage, and a zesty sauce made with vinegar and peppers. I love how it’s simple enough for a weeknight dinner but fancy enough to impress your guests. When I first made Chicken Scarpariello, I was hooked by how the flavors came together—trust me, you’ll be licking the plate clean!





Why You'll Love This Chicken Scarpariello Recipe

I've spent years cooking for my family, and Chicken Scarpariello stands out because it's got something for everyone. The chicken gets crispy and golden, the sausage adds a kick, and those pickled peppers bring a tangy punch that ties it all together. What's great about Chicken Scarpariello is that it's not just another boring chicken dish—it's got personality! Plus, it's pretty easy to make, even if you're not a pro in the kitchen. I've tweaked this recipe to make sure it's unique and loaded with flavor, so you're not just getting a meal, but an experience.

Ingredients for Chicken Scarpariello

Before we get cooking, let's talk about what you'll need to make Chicken Scarpariello. I like keeping things straightforward, but I've added a few twists to make this version stand out. Here's the rundown:

- **Chicken Thighs:** 4-6 pieces, bone-in, skin-on (about 2 lbs)—juicy and flavorful.
- **Italian Sausage:** 1 lb, spicy or mild, cut into chunks—adds that extra oomph.
- **Olive Oil:** 2 tablespoons—for searing and richness.
- **Garlic:** 4 cloves, minced—because garlic makes everything better.
- **Bell Peppers:** 1 red, 1 yellow, sliced—color and sweetness.
- **Pickled Cherry Peppers:** 4-6, chopped—tangy and spicy goodness.
- **Chicken Broth:** 1 cup—keeps it saucy.
- **White Wine Vinegar:** ¼ cup—for that signature zing.
- **Fresh Rosemary:** 1 sprig—earthy vibes.
- **Salt and Pepper:** To taste—season it up!
- **Potatoes:** 1 lb, baby potatoes, halved—optional, but hearty.

When I make Chicken Scarpariello, I grab fresh ingredients from my local market—nothing beats the smell of rosemary and garlic hitting the pan!

Step-by-Step Cooking Instructions

Alright, let's get to the fun part—cooking Chicken Scarpariello! I've broken this down so it's easy to follow, even if you're new to the kitchen. Grab your skillet, and let's make some magic.



1. **Prep the Chicken and Sausage:** Pat the chicken thighs dry with paper towels and season generously with salt and pepper. Cut the sausage into bite-sized pieces. This step's key for that crispy skin on the Chicken Scarpariello.
2. **Sear the Meat:** Heat olive oil in a large skillet over medium-high heat. Add the chicken, skin-side down, and cook for 5-7 minutes until golden. Flip and cook another 3 minutes, then remove to a plate. Toss in the sausage and brown it for 4-5 minutes—your kitchen's gonna smell amazing!
3. **Cook the Veggies:** In the same skillet, add the bell peppers and potatoes (if using). Sauté for 5 minutes until they soften. Stir in the garlic and cook for another minute. This builds the base for Chicken Scarpariello's bold flavor.
4. **Make the Sauce:** Pour in the chicken broth, white wine vinegar, and add the chopped cherry peppers and rosemary sprig. Stir everything together, scraping up those tasty browned bits from the pan—that's where the magic lives in Chicken Scarpariello.
5. **Simmer It Up:** Nestle the chicken and sausage back into the skillet, skin-side up. Lower the heat to medium, cover, and let it simmer for 20-25 minutes, until the chicken's cooked through (165°F internal temp) and the potatoes are tender.
6. **Finish and Serve:** Remove the rosemary sprig, give it a taste, and adjust seasoning if needed. Serve your Chicken Scarpariello hot, maybe with some crusty bread to soak up that sauce.

When I made Chicken Scarpariello last week, my family couldn't stop raving about how the sausage and peppers played off each other—pure comfort food!

Nutritional Breakdown of Chicken Scarpariello

I'm no dietitian, but I like knowing what's in my food. Here's a rough calorie and nutrition table for Chicken Scarpariello, based on a serving for 4-6 people. Values are approximate, depending on portion size and exact ingredients.

Nutrient	Per Serving (Approx.)
Calories	550-600 kcal
Protein	35g
Fat	40g (12g saturated)
Carbohydrates	15g (with potatoes)
Fiber	2g
Sodium	900mg



Chicken Scarpariello's a hearty dish, so it's not exactly low-cal, but it's worth every bite. The protein from the chicken and sausage keeps you full, and those peppers add some vitamins to the mix.

Tips for the Best Chicken Scarpariello

Over the years, I've learned a few tricks to make Chicken Scarpariello even better. First, don't skip drying the chicken—it's the secret to crispy skin. If you like it extra spicy, toss in a few more cherry peppers or a pinch of red pepper flakes. And if you're short on time, you can skip the potatoes, though they soak up the sauce like champs. When I'm feeling fancy, I'll swap the vinegar for a splash of white wine—gives Chicken Scarpariello a little sophistication without much effort.

Pairing Suggestions

What's a good meal without something to go with it? Chicken Scarpariello pairs beautifully with a glass of crisp Pinot Grigio—it cuts through the richness. For sides, I love a simple green salad with a lemony dressing or some garlic bread to mop up the sauce. Last time I served Chicken Scarpariello, I threw together a quick arugula salad, and it was a hit—kept things fresh and balanced.

A Little History Behind Chicken Scarpariello

I'm no historian, but I love a good story with my food. Chicken Scarpariello likely came from Italian immigrants in the U.S., blending their love of bold flavors with whatever was cheap and available. The "shoemaker" name might come from its humble origins—simple ingredients turned into something special. When I cook Chicken Scarpariello, I feel connected to that tradition of making do and making it delicious.

Why This Recipe Stands Out

There are tons of Chicken Scarpariello recipes out there, but I've put my heart into making this one unique. The combo of fresh rosemary, colorful bell peppers, and that vinegar kick sets it apart. I've tested it over and over to get it just right—not too thin, not too heavy, just pure goodness. Chicken Scarpariello's the kind of dish that deserves a spot on your table, and I'm proud to share it with you.



Final Thoughts

Well, there you have it—my take on Chicken Scarpariello, straight from a regular [American kitchen](#) to yours. It's a dish that's got flavor, heart, and a little bit of sass, perfect for any night you want something special. I hope you give this Chicken Scarpariello a try and let me know how it turns out—nothing makes me happier than hearing folks enjoy my recipes. Happy cooking, y'all!