

chicken scarpiello recipe gotti

Chicken Scarpiello Recipe Gotti is a delightful dish that pays homage to Italian-American cuisine, particularly popular in the northeastern United States. This dish typically combines succulent chicken pieces with spicy sausage, bell peppers, and a tangy vinegar sauce, making it a favorite among families and restaurants alike. The recipe has variations, but Gotti's version stands out for its perfect balance of flavor and texture, creating a comforting meal that is both hearty and satisfying. In this article, we will explore the origins of Chicken Scarpiello, its ingredients, step-by-step preparations, variations, serving suggestions, and tips for achieving the best results.

Origins of Chicken Scarpiello

Chicken Scarpiello is believed to have roots in Southern Italy, particularly in the regions of Campania and Calabria. The term "scarpiello" translates to "shoe" in Italian, which is thought to reference the shape of the dish or perhaps the way the dish is served. As Italian immigrants settled in America, they adapted traditional recipes to incorporate local ingredients and preferences, leading to the beloved Chicken Scarpiello we know today.

This dish typically includes chicken, sausage, and a variety of vegetables, all cooked together in a single pot. The use of vinegar is a hallmark of the recipe, providing a tangy finish that cuts through the richness of the meat. With the addition of spicy sausage and colorful bell peppers, Chicken Scarpiello has become a staple in many Italian-American households.

Ingredients

To prepare Chicken Scarpiello Gotti style, gather the following ingredients:

For the Chicken and Sausage

- 4 chicken thighs (bone-in, skin-on)
- 4 chicken drumsticks
- 1 pound spicy Italian sausage (sliced)
- Salt and pepper to taste
- 2 tablespoons olive oil

For the Vegetables

- 1 large onion (sliced)
- 2 red bell peppers (sliced)
- 2 green bell peppers (sliced)
- 4 cloves garlic (minced)
- 1-2 jalapeño peppers (sliced, optional for extra heat)

For the Sauce

- 1 cup chicken broth
- 1/2 cup white vinegar
- 1 tablespoon sugar
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- Fresh parsley (chopped, for garnish)

Step-by-Step Preparation

Now that you have all the ingredients ready, follow these steps to create a mouth-watering Chicken Scarpiello:

Step 1: Prepare the Chicken and Sausage

1. Season the chicken pieces with salt and pepper on both sides.
2. In a large, heavy-bottomed pot or Dutch oven, heat the olive oil over medium-high heat.
3. Add the chicken pieces, skin-side down, and sear until golden brown (about 5-7 minutes). Flip and sear the other side for an additional 5 minutes.
4. Remove the chicken from the pot and set it aside.
5. In the same pot, add the sliced sausage and cook until browned (about 4-5 minutes). Remove and set aside with the chicken.

Step 2: Sauté the Vegetables

1. In the same pot, add the sliced onion and bell peppers. Sauté for about 5 minutes until they begin to soften.
2. Add the minced garlic and sliced jalapeño (if using), and continue to sauté for an additional 2 minutes.

Step 3: Create the Sauce

1. Pour in the chicken broth, white vinegar, and sugar. Stir to combine.
2. Add the dried oregano and thyme, and return the chicken and sausage to the pot.
3. Bring the mixture to a boil, then reduce the heat to low, cover, and simmer for about 30-35 minutes, or until the chicken is cooked through and tender.

Step 4: Serve

1. Once cooked, taste the sauce and adjust the seasoning if necessary.
2. Serve the Chicken Scarpiello hot, garnished with fresh parsley.

Variations of Chicken Scarpiello

While Gotti's recipe offers a delightful take on Chicken Scarpiello, there are numerous variations you can explore. Here are a few:

1. Different Proteins

- Substitute chicken with pork or turkey for a different flavor profile.
- Use a mix of chicken and sausage types, such as sweet Italian sausage or chicken sausage.

2. Adding Vegetables

- Incorporate additional vegetables like zucchini, mushrooms, or carrots for added nutrition and flavor.
- Use different colored bell peppers for a visually appealing dish.

3. Adjusting the Heat

- For a milder version, omit the jalapeños or use sweet bell peppers only.
- For extra spice, add red pepper flakes or use hotter sausage.

Serving Suggestions

Chicken Scarpiello is a versatile dish that pairs well with a variety of sides. Here are some serving suggestions:

- Serve over a bed of cooked pasta, such as penne or rigatoni, to soak up the delicious sauce.
- Pair with crusty Italian bread for dipping into the sauce.
- Accompany with a fresh green salad drizzled with balsamic vinaigrette to balance the richness of the chicken and sausage.
- For a heartier meal, serve with roasted potatoes or polenta.

Tips for the Best Chicken Scarpiello

To ensure your Chicken Scarpiello turns out perfectly, consider the following tips:

- Choose Quality Ingredients: Use fresh, high-quality chicken and sausage for the best flavor. Opt for organic or locally sourced meats when possible.
- Don't Rush the Searing: Allow the chicken to develop a nice crust by not overcrowding the pot. This adds depth to the flavor.
- Adjust the Vinegar: Experiment with different types of vinegar, such as apple cider or red wine vinegar, to find your preferred taste.
- Let it Rest: Allow the dish to rest for a few minutes before serving. This helps the flavors meld.

together and makes for a more cohesive dish.

Conclusion

Chicken Scarpiello Recipe Gotti is a delicious embodiment of Italian-American cuisine that can easily become a beloved staple in your home. With its savory chicken, flavorful sausage, and aromatic vegetables, this dish is perfect for family dinners or gatherings with friends. By following the steps outlined in this article and incorporating some of the suggested variations and tips, you can create a mouthwatering Chicken Scarpiello that will impress your guests and satisfy your taste buds. Enjoy this comforting meal, and don't be afraid to make it your own!

Frequently Asked Questions

What is chicken scarpiello?

Chicken scarpiello is a classic Italian-American dish that typically consists of chicken pieces cooked with vinegar, peppers, and potatoes, often featuring a spicy and tangy flavor.

What are the key ingredients in chicken scarpiello?

Key ingredients include chicken (usually bone-in pieces), bell peppers, garlic, vinegar (often white or red wine vinegar), spices, and sometimes potatoes.

How is chicken scarpiello traditionally cooked?

The chicken is usually browned in a skillet, then braised with vinegar and vegetables until tender, allowing the flavors to meld together.

What makes Gotti's chicken scarpiello unique?

Gotti's chicken scarpiello might feature a specific blend of spices or a personal touch in the preparation, such as the type of vinegar used or additional ingredients like olives.

Can chicken scarpiello be made in advance?

Yes, chicken scarpiello can be prepared in advance and reheated, which allows the flavors to deepen over time.

What type of vinegar is best for chicken scarpiello?

Both white wine vinegar and red wine vinegar are commonly used; the choice depends on personal preference for flavor.

Is chicken scarpiello served with sides?

Yes, it is often served with sides like crusty bread, polenta, or pasta to soak up the flavorful sauce.

Can chicken scarpiello be made with different proteins?

Yes, while chicken is traditional, you can substitute with other proteins like pork or sausage for a different flavor profile.

What wine pairs well with chicken scarpiello?

A medium-bodied white wine, like Pinot Grigio or a light red like Chianti, complements the dish well.

Are there any common variations of chicken scarpiello?

Yes, variations may include the addition of different types of peppers, olives, or spices, depending on regional or family traditions.

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