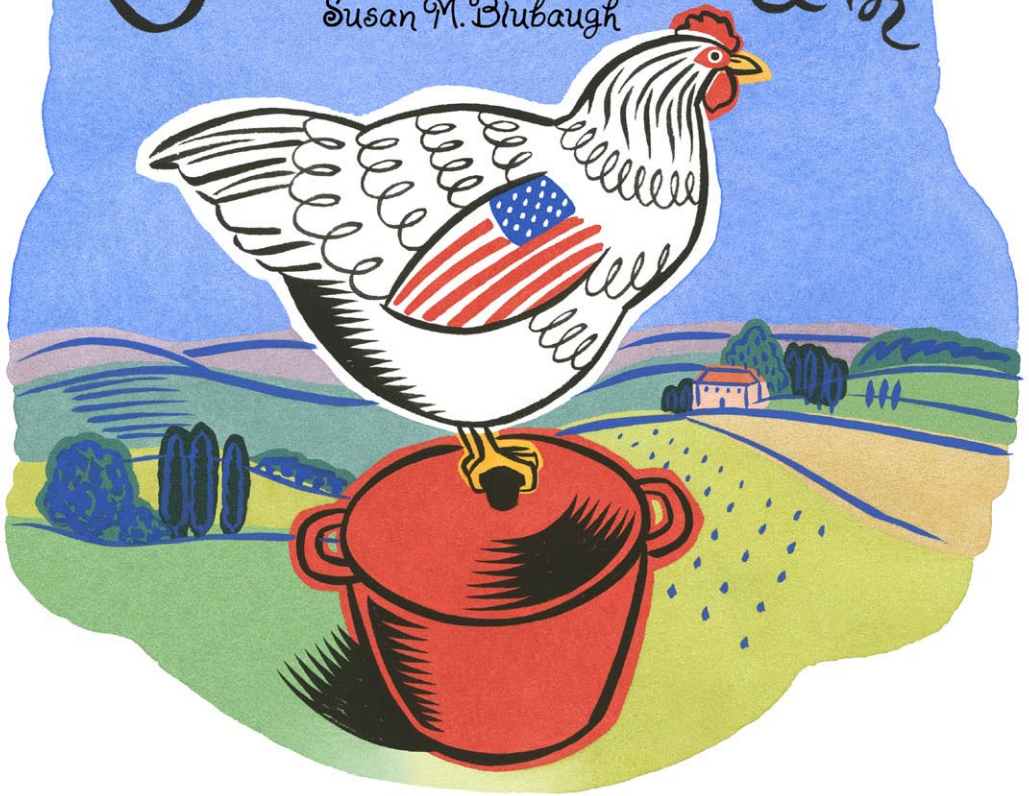


Chicken Middigan

by
Susan M. Blubaugh



- 4 - 6 chicken breasts (with skin and ribs)
- 4 T. extra virgin olive oil
- 1 1/2 C. sliced button mushrooms
- 1 green pepper, sliced lengthwise
- 1 red pepper, sliced lengthwise
- 1 small onion diced
- 4 cloves garlic, thinly sliced
- 1 35 oz. can peeled pear shaped tomatoes
- 1/2 C. dry vermouth

Preheat oven to 350°. Sprinkle chicken pieces with salt and pepper and in a pot that can go from stove top to oven, brown on all sides. Remove chicken to a platter. Drain fat, add 2 T. olive oil and mushrooms to the pot and sauté for several minutes until cooked through. Remove mushrooms to the platter with the chicken. Sauté garlic in remaining olive oil for 3 minutes, add onions and peppers. Cook until softened. Return chicken and mushrooms to the pot, add tomatoes and vermouth. Bake for 40 minutes. Serve over rice or pasta with grated cheese.