

## **Braised Lemon Chicken with Artichokes and Salami over Pasta**

1 1/4 pounds chicken breasts or thighs (mine were boneless/skinless breasts)  
Salt and black pepper for seasoning chicken, to taste  
2 tablespoons olive oil  
1/2 cup sliced onions  
1 large garlic clove, peeled and minced  
1/2 cup sliced fennel bulb  
5 ounces frozen artichokes (that's 1/2 bag of Trader Joe's)  
1/2 cup large-diced salami (I used Calabrese, also TJ's) 1 large stalk fresh sage  
1/2 teaspoon dried oregano  
1/4 cup chopped fresh Italian flat-leafed parsley, plus more for garnish  
1/4 teaspoon crushed red pepper flakes  
1/4 dry white wine  
2 tablespoons tomato paste  
2 tablespoons flour  
1 1/4 cups homemade or low-sodium chicken stock  
Juice of 1/2 small lemon, plus lemon slices from the other half  
Cooked pasta of choice

Preheat oven to 375 degrees.

Cut chicken into large sections, if large. Season the chicken with salt and pepper, to taste. Over medium-high heat, add the oil and sear the chicken until browned on all sides, a few minutes a side. The chicken will cook more later, so remove and place in a 2-quart casserole dish with a cover.

Add the sliced onion and fennel to the hot skillet for about 5 minutes, stirring until starting to soften and brown, then add the salami and sage. Cook until the salami begins to crisp up a bit. Add the garlic, artichoke hearts, oregano, parsley, and red pepper flakes.

Pour in the wine to deglaze the pan, scraping the bits off the bottom. Add the tomato paste and stir to incorporate. Then add the flour, again stirring to incorporate. Now pour in the chicken stock and bring to a simmer, stirring constantly until slightly thickened. Last, squeeze in the juice of the half lemon.

Pour the mixture over the chicken in the casserole dish, arrange sliced lemons over top, cover with foil, then with the lid.

Place in heated oven and roast for about 40 to 45 minutes until chicken is cooked through.

Meanwhile, cook the pasta according to directions.

Uncover and sprinkle with fresh parsley, for garnish. Serve over cooked pasta of choice (I used spaghetti) with plenty of sauce and vegetables. For the leftovers, I found shredded Mozzarella cheese to be a fantastic addition!