

Tuscan Chicken Osso Buco

Servings: 8

INGREDIENTS

- 5 lb Chef's Line™ Tuscan chicken osso buco
- 1 lb salad-cut artichokes
- 4 oz capers
- 1 lb fire-roasted red peppers
- 8 oz sun-dried tomatoes, julienned
- 8 oz red onions, diced
- 8 oz kalamata olives
- 24 oz Chef's Line roasted-garlic chicken stock
- 24 oz water

PREPARATION

Combine all ingredients in roasting pan, cover and bake in a 350° oven for 30 minutes. Remove cover and bake 30 minutes more or until chicken is fully cooked.

