

# Chicken Scarapiello

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## Servings: 5

*2 red bell peppers, cut into one-inch pieces*  
*1 green bell pepper, cut into one-inch pieces*  
*1 cup grape tomatoes*  
*1 medium fennel bulb, trimmed, cored and sliced 1/4-inch thick*  
*5 cloves garlic, halved*  
*2 tablespoons olive oil*  
*1/4 teaspoon freshly ground black pepper*  
*1/4 teaspoon + 1/8 teaspoon salt*  
*10 bone-in chicken pieces (about 2-1/2 pounds)*  
*1/2 teaspoon dried Italian seasoning*  
*4 links chicken sausage (12 ounces) (not precooked)*  
*Sourdough or Italian bread (optional)*

## Preparation Time: 20 minutes

### Roast Time:

Preheat the oven to 425 degrees.

In a bowl, toss the red peppers, green pepper, tomatoes, fennel, garlic, one tablespoon oil, 1/4 teaspoon pepper and 1/8 teaspoon salt. Spread onto a sheet pan.

Toss the chicken with one tablespoon oil, 1/4 teaspoon pepper, 1/4 teaspoon salt and the Italian seasoning. Add to the sheet pan.

Add the sausages to the sheet pan.

Roast for 35 minutes, turning the sausages halfway through.

Cut the sausages on a diagonal into 1/2-inch-thick slices. Divide the veggies and sausage among five plates. Top each with two pieces of chicken.

Serve with bread, if desired.

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Per Serving (excluding unknown items): 87 Calories; 6g Fat (54.6% calories from fat); 1g Protein; 9g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 133mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 1 Fat.