

Chicken with Sweet Peppers, Smoked Ham, and Paprika

BON APPÉTIT DECEMBER 2006

YieldMakes 4 servings

1 tablespoon olive oil
3- to 3 1/2-pound chicken
4 red/orange sweet peppers, cut into strips (about 4 cups)
2 medium onions, halved, cut lengthwise into strips (about 3 cups)
2 cups diced smoked ham steak (such as Nueske's; about 11 ounces)
1 teaspoon Pimentón de La Vera (Spanish smoked paprika) or hot paprika, divided
1 1/2 cups low-salt chicken broth
1/4 cup chopped fresh Italian parsley

Preparation

Heat oil in heavy wide pot over medium-high heat. Sprinkle chicken with salt and pepper; add to pot. Cook until browned, about 6 minutes per side. Transfer chicken to bowl. Increase heat to high. Add next 3 ingredients and 1/2 teaspoon paprika to drippings in pot; sauté until vegetables are soft and light brown, about 8 minutes. Return chicken to pot; add broth. Sprinkle chicken with remaining 1/2 teaspoon paprika. Bring to boil. Reduce heat, cover, and simmer 10 minutes. Uncover; simmer until chicken is tender, about 10 minutes longer. Season with salt and pepper. Sprinkle parsley over; serve.