



## Braised Rotisserie Chicken with Bacon, Tomatoes & Kale

Makes: 4 servings

Prep Time: 5 minutes Cook Time: 25 minutes

Total Time: 30 minutes

- 2 tsp extra-virgin olive oil
- 4 ounces bacon (about 4 strips), sliced crosswise into 1/4" strips
- 2 shallots, thinly sliced
- 1/3 cup dry white wine
- 2 garlic cloves, finely chopped
- 2 tsp finely chopped rosemary
- 1 (14-ounce) can diced tomatoes
- 1 cup homemade chicken stock or low-sodium chicken broth
- 1/2 tsp kosher salt
- 1/4 tsp crushed red pepper flakes
- 1 rotisserie chicken, cut into 8 pieces
- 1 bunch curly kale, ribs and stems removed, torn into bite-sized pieces
- Crusty bread, for serving

Heat oil in a large skillet with a lid or braising pan over medium. Cook bacon until fat starts to render, about 5 minutes. Add shallots and cook until shallots are soft and fat is rendered from bacon, 8–10 minutes.

Increase heat to high and add wine, garlic, and rosemary. Cook, stirring, until wine is reduced by half, about 1 minute. Add tomatoes, chicken stock, salt, and red pepper flakes and bring to a boil. Reduce heat to medium and nestle chicken pieces, skin side up, in sauce. Top with kale, cover, and cook until kale is wilted, about 6 minutes. Stir kale into sauce and cook, uncovered, until chicken is warmed through, about 5 minutes more. Serve with bread.

*Recipe by Epicurious*