



## Cooking with Andrea



### Chicken and Sausage

4 pieces Chicken thighs and legs (bone in)

2 links Mild or Hot Italian Sausage links

1 small Onion

1 ½ cups Italian style breadcrumbs

¼ cup Romano or parmesan grated cheese (optional)

Salt and pepper to taste

Water (Chicken stock-Optional)

1. Salt and pepper chicken pieces and place in a roasting pan or casserole dish that has been sprayed with a non-stick spray or put some oil on bottom of the pan.
2. Cut sausage links in to three pieces and scatter in-between chicken pieces.
3. Cut onion into half round slices and spread over chicken and sausage.
4. Mix bread crumbs with the Romano or Parmesan cheese and cover everything, use a heavy covering of the breadcrumb mixture.
5. Next pour water or stock carefully into the pan along the side (DO NOT pour over the top). Liquid should cover about a fourth of the bottom of the pan.

Bake at 365 degrees until chicken is 160 degrees (about 45-50 minutes)

This recipe is great for a large group, just increase the portions and use a bigger roasting pan!