



Wisconsin Historical Society  
P R E S S

## THE FLAVOR OF WISCONSIN RECIPE

# Chicken & Chick Peas

### (Italian)

#### INGREDIENTS:

1 onion, chopped fine

2 stalks celery with leaves, chopped

2 frying or broiling chickens, quartered

3 tbsp. olive oil

2 cans chick peas, drained

1 tsp. salt

Pepper to taste

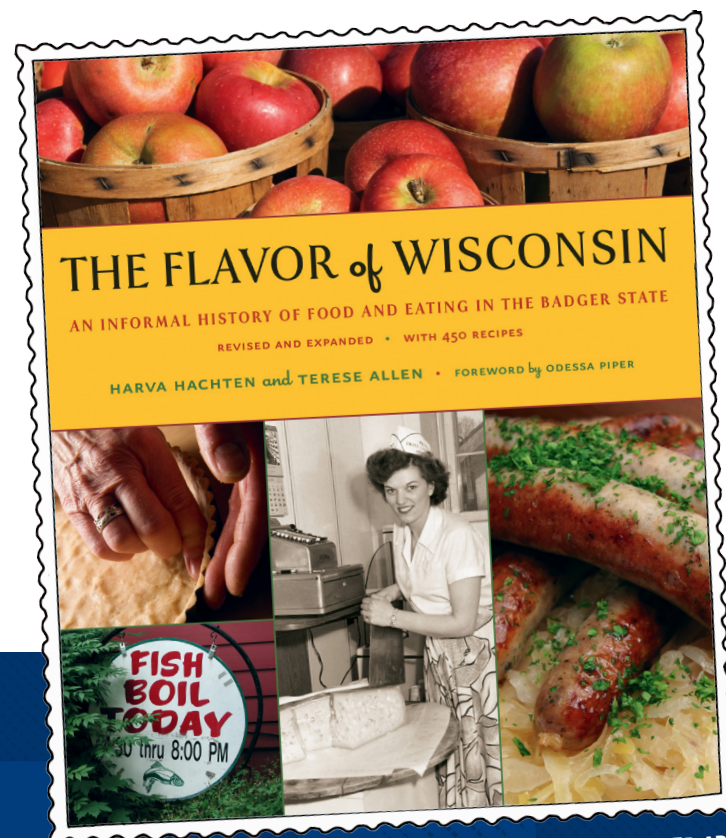
1 can (15 ounces)  
tomato sauce

1 tsp. oregano

1 can (8 ounces)  
tomato sauce

#### DIRECTIONS:

- 1 Heat broiler.
- 2 Place a large sheet of foil in a shallow pan.
- 3 Add onion and celery.
- 4 Add chicken, cut side up.
- 5 Brush with oil and brown lightly under broiler, turning chicken once and brushing underside with oil, then browning that side.
- 6 Brown only enough to take off the raw look.
- 7 Add chick peas, salt, pepper, both cans of tomato sauce, and oregano, spreading all evenly over chicken.
- 8 Bring foil up over chicken and close tightly with a double fold.
- 9 Bake at 350 degrees 1½ hours. Serves 6.



The Flavor of  
**WISCONSIN**

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