Sherry Braised Chicken

8 bone in chicken thighs

1 Tablespoon smoked paprika

2 teaspoons salt

4 ounces chicken sausage, cut into 1/4" slices

6 garlic cloves, sliced thin

2 Tablespoons olive oil

1 pound small red potatoes, halved

1 onion, sliced into 1/2" thick slices

1 red bell pepper, cut into 1/2" pieces

1 Tablespoon flour

1 cup + 1 Tablespoon dry sherry

1 cup chicken broth

1/2 teaspoon red pepper flakes

2 teaspoons fresh thyme, chopped

Pat chicken dry with paper towels.

Sprinkle with 1 t. paprika and 1 1/2 t. salt.

Cook sausage and garlic in oil in skillet. Transfer to a bowl.

Add chicken to skillet, skin side down.

Cook 6-8 minutes.

Flip and brown on second side.

Transfer to a plate.

Add potatoes, onion, bell pepper and 1/2 t. salt to pan.

Cook 5 minutes.

Stir in flour and cook 1 minute.

Stir in 1 c. sherry, broth, red pepper flakes, 2 t. paprika and sausage.  Boil.

Nestle chicken into skillet, skin side up.

Transfer skillet to oven and cook 20-25 minutes at 350.  (185 degrees)

Transfer chicken to a serving platter.

Stir 1 T. sherry into pan.  Season with salt and pepper.

Spoon vegetables over chicken and sprinkle with thyme.