

Gnocchi with Rapini, Squash, Braised Chicken, and Figs

8	ea.	Whole chicken thighs
1	bu.	Fresh thyme
½	C.	White wine
1	qt.	Chicken stock
¼	C.	Olive oil
1	Tbs.	red pepper flakes
3-4	ea.	cloves garlic, sliced thinly
1	#	Rapini
¼	#	dried figs, sliced
1 ½	#	Fresh gnocchi (frozen)
¼	C.	Grated Parmesan cheese

Salt and pepper

1. Preheat oven to 325°
2. Heat a large, high sided skillet. Season chicken thighs generously with salt and pepper. Sear, skin side down, until the skin is well-browned. Turn legs and brown the second side.
3. Place whole thyme sprigs over chicken. Deglaze with white wine. Add chicken stock to cover.
4. Place in oven and cook until thigh meat is tender, about 45 minutes. Remove and allow to cool. When cooled, remove liquid and reserve. Separate meat from bones and reserve.
5. Heat a large skillet on medium-high heat. Add oil, pepper flakes and garlic. After a few seconds, add rapini and toss. Season with salt and pepper, add figs, and cook with tossing for 5 minutes or so. Add reserved chicken.
6. While the rapini is cooking place gnocchi in pot of boiling salted water. When done, drain and add to rapini mixture in pan. Place pasta pan over heat, add a little of the chicken braising liquid, and bring to a simmer. Serve in pasta bowls with crusty bread, top with Parmesan, and serve with crust bread