



# Chicken and Sausage Skillet

by **Michael Symon**



A fast, flavor-bomb skillet dinner built entirely from a fan's chaotic fridge — chicken thighs, Italian sausage, peppers, bacon fat, kale, tomato, and herbs. It's the perfect "Thanksgiving rescue meal" when the turkey fails you.

**Prep Time:**  
10 Minutes

**Cook Time**  
20–25 Mins

**Serves:**  
4 Servings

**Level:**  
Intermediate

## Ingredients

- 4 chicken thighs
- 4 links sweet Italian sausage, casing removed
- 2 tbsp bacon fat
- 6 baby sweet peppers, sliced
- 2 tbsp pickled jalapeños
- ½ cup tomato sauce or marinara
- ½ cup torn basil
- 1 cup chopped blanched kale
- 2 dashes fish sauce
- 2 tbsp butter
- 2 tbsp extra-virgin olive oil

## Instructions

### **Step 1**

In a large sauté pan, melt the bacon fat over medium heat. Add the chicken thighs and sausage.

### **Step 2**

Cook until browned on the first side, about 5–7 minutes. Flip and brown the other side.

### **Step 3**

Add the jalapeños and sweet peppers; sauté 3–5 minutes.

### **Step 4**

Add a splash of water or white wine to deglaze; reduce for 2 minutes.

### **Step 5**

Add the tomato sauce and half the basil. Cover and cook for 3 minutes.

### **Step 6**

Add the kale, butter, and fish sauce; stir until combined.

## Serving & Finishing

- Garnish with torn basil
- Add a drizzle of olive oil.
- Enjoy.