

CHICKEN CACCIATORE



Rich thick dish with tender chicken and loaded with vegetables – simple to prepare!



Ingredients:

4-6 chicken thighs (we used skinless, boneless chicken thighs in our recipe)
¼ cup flour
2 Tbsp olive oil
2 Tbsp butter
1 large onion, chopped
2 celery ribs, sliced
1 large green or red pepper, cut into medium sized strips
½ pound sliced fresh mushrooms (or canned)
1 can (28 oz) chopped tomatoes
1 cup spaghetti sauce
1 can (6 oz) tomato paste
1 cup dry red wine (we used Linganore Retriever Red. Bacioni or Revolution are also good.)
1 tsp dried thyme
1 tsp dried rosemary, crushed
1 tsp dried oregano
1 tsp dried basil
3 garlic cloves, minced
1 Tbsp sugar
Salt and pepper to taste
Hot Pasta, rice or mashed potatoes (prepared separately)
Grated Parmesan or Romano cheese

Instructions:

1. Dust chicken with flour. In a large skillet with tall sides (about 3”), brown chicken on both sides in oil and butter over medium high heat. Remove chicken.
2. In the same skillet, cook and stir the onion, celery, pepper and mushrooms for 5 minutes. Stir in the tomatoes, spaghetti sauce, tomato paste, wine, herbs, garlic and sugar. Bring to a boil, then reduce heat to simmer. Add salt and pepper to taste. Cover and simmer for 30 minutes.
3. Return chicken to skillet, cover and simmer another 45 to 60 minutes, until chicken is tender. Serve over pasta, rice or mashed potatoes and sprinkle with cheese.