



Sun-dried Tomato Baked Chicken Cacciatore (gluten free)

made with:

Castillo de Pinar
Organic Extra Virgin
Olive Oil, Castillo de
Pinar Fritada de
Tomate Casera,
Castillo de Pinar
Thyme Balsamic
Reduction Vinegar

serves 4 to 6



Ingredients:

6 or 8 boneless skinless chicken
tenderloins
1/4 cup corn starch
1/4 cup Almond Flour
3 tsp sea salt
2 tsp black pepper
3 TBS organic extra virgin olive oil
3 tsp dried Italian seasoning
1 TBS dry white wine
1/4 cup sun dried tomatoes
1 sliced celery stalk
1 large diced green bell pepper
1 large diced small onion
4-6 sliced garlic cloves
1 cup filtered water
2 tsp powdered chicken bouillon
1 -12oz jar Castillo de Pinar Fritada de
Tomate Casera
1 TBS Castillo de Pinar Thyme Balsamic
Reduction Vinegar
Salt and Pepper to taste

Directions:

Preheat the oven to 350 degrees F.

In a large bowl, mix the corn starch,
almond flour, sea salt, and pepper.
Dredge the chicken tenderloins in the
mixture until thoroughly coated.

Heat the olive oil in a large flat
bottomed heavy ovenproof skillet or
Dutch oven over medium-high heat.
Brown the chicken tenderloins in the
skillet, on both sides, then set aside.

Add the dried Italian seasoning to the
oil and drippings left from browning
the chicken and stir for one minute
until they become aromatic.



Add the wine, sun dried tomatoes,
celery, bell peppers, onions and garlic
to the skillet. Sauté for 4 to 5 minutes
on medium heat.

Add the water, chicken bouillon,
Castillo de Pinar Fritada Tomato
Casera, and Castillo de Pinar Thyme
Balsamic Reduction Vinegar. Allow all
ingredients to come to a simmer for 5
minutes.

Taste the sauce and add a pinch of
sea salt and pepper if needed.

Add the chicken back to the skillet
with the sauce. Cover and put into the
oven for 30 minutes. Remove the lid
and increase the heat to 375 degrees.
Cook for an additional 10 minutes.

Let the chicken and sauce rest for 10
min uncovered before serving to allow
the sauce to slightly thicken.

Serve over your favorite pasta topped
with grated Parmesan.

Enjoy!