

# Italian chicken cacciatore

## Ingredients

- ☐ 6 chicken thighs bone in, skin on, trimmed of excess fat
- ☐ Kosher salt and black pepper
- ☐ [Extra virgin olive oil](#)
- ☐ 1 small yellow onion chopped
- ☐ 2 celery ribs chopped
- ☐ ½ red bell pepper chopped
- ☐ ½ green bell pepper chopped
- ☐ 8 ounces mushrooms (white or baby bella) clean sliced
- ☐ 3 garlic cloves minced
- ☐ 1 tsp [oregano](#)
- ☐ 3 sprigs fresh thyme
- ☐ 2 tbsp fresh chopped parsley more for later
- ☐ Pinch red pepper flakes
- ☐ 1 cup red wine (substitute pomegranate juice)
- ☐ 28 ounce can crushed tomatoes



## Instructions

- Pat the chicken dry and season with salt and pepper on both sides and underneath the skin.
- In a large pan or braiser (with a lid), heat 2 tbsp extra virgin olive oil over medium-high until shimmering but not smoking. Add the chicken, skin side down first. Cook until golden brown, then turn over to brown on the other side (about 8 minutes total). Remove the chicken and set aside on a plate.
- In the same braiser, add the onions, celery, peppers, mushrooms, and garlic. Cook over medium heat, tossing regularly. Add kosher salt, pepper, oregano, fresh thyme,

parsley and red pepper flakes. Allow the vegetables to cook for 5 to 6 minutes or until tender.

- Add the red wine and cook for a few minutes until the wine has reduced by about 1/2, then add the tomatoes. Cook 5 to 10 minutes over medium heat, stirring occasionally.
- Now add the chicken pieces back to the pan. Reduce the heat to medium-low. Cover and allow the chicken to cook for 30 minutes or until cooked through.
- Garnish with parsley.

<https://themediterraneanandish.comr/chicken-cacciatore-recipe/>