



Chicken Cacciatore

INGREDIENTS

- 4 Skin on/bone in chicken thighs
- 1 green bell pepper – chopped.
- 1 red bell pepper – chopped.
- 2 medium carrots – peeled and sliced in large pieces.
- 1 small yellow onion – diced.
- 2 cans Italian style stewed tomatoes.
- 6-8 oz dry red wine – suggest Cabernet.
- 8 oz chicken stock
- Extra virgin olive oil
- 12 oz sliced baby bell mushrooms
- 2 tbsp Italian seasoning
- 3 tsp Red Wine Italian seasoning
- 1 tsp dry chopped Thyme
- 1 tsp Rosemary
- 2 tsp salt/pepper/garlic mixture
- 1 tsp Greek seasoning
- Cooked pasta (suggest fettuccine)

METHOD

Prepare chicken by seasoning under skin and over with salt mixture.



Prepare large pan on high heat coat base of pan with olive oil.

Place chicken pan in the pan SKIN SIDE DOWN.

Season chicken (in pan) with Italian seasoning.

Once chicken is browned (not cooked through) remove from pan.

Take pan off heat and reduce heat on stove.

Return cooled pan to low heat add onions to existing oil and browning.

Sauté' onions and add peppers and carrots.

Return heat to medium high.

Combine and add 1 tbsp of Italian seasoning and all thyme.

Add 1 tsp salt mixture and stir together.

Sauté vegetables for about 2 minutes.

Add mushrooms and stir together.

Add Greek Seasoning. Cook for about 2 minutes.

Deglaze pan with red wine.

Add tomatoes – turn all ingredients together.

Return chicken to pan.

Add chicken stock and a splash of red wine. Cover and cook for about 15 minutes.

Recover and cook for another 15 minutes.

Remove cover and turn chicken over.

Cook uncovered and cook for another 15 minutes.

Serve over pasta.