

Easy Chicken Cacciatore



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Recipe by: Laura Vitale

Serves 4-6

Prep Time: 20 minutes

Cook Time: 2 hours 0 minutes

Ingredients

- __ 3 Tbsp of Olive Oil
- __ 3 lb (about 8) Chicken Drumsticks, skin removed, see notes
- __ 2 Bell Peppers, I used one red and one orange, seeded and thinly sliced
- __ 1 Large Yellow Onion, thinly sliced
- __ 10 oz of Cremini (baby bellas) Mushrooms, halved or quartered if really big
- __ 3 Cloves of Garlic, minced
- __ Pinch of Hot Pepper Flakes
- __ 1 cup of Dry Red Wine, I used merlot
- __ 28oz can of Plum Tomatoes, hand crushed, see notes
- __ Salt and Pepper to taste
- __ 6 Leaves of Fresh Basil
- __ 2 Tbsp of Finely Chopped Parsley

1) In a shallow Dutch oven or any large skillet with high sides big enough to hold everything in, add 2 Tbsp of olive oil, bring to temperature over medium heat (for this I like the temp to be closer to medium-high, so somewhere in between is perfect) while that preheats, generously season all sides of the chicken with salt and pepper.



2) Add the drumsticks to the hot pan, sear on all sides (don't flip and turn too quickly or they will stick) will take about 15 minutes, then remove to a plate and set aside.

3) Add the remaining tbsp of oil, along with the onions, peppers and mushrooms, season with a good pinch of salt and sauté until they cook down and develop some color, stirring often to prevent burning, this will take about 10-15 minutes, don't rush it.

4) Add the garlic and hot pepper flakes, cook stirring for 30 seconds then add the seared chicken back in, nestled it among the veg, then add the wine, allow it to reduce a couple minutes, add the tomatoes along with some salt and basil, bring to a boil then reduce the heat to medium low and simmer partially covered for about an hour and a half give it a stir gently ever so often.

5) Finish with some fresh parsley and enjoy!