

Chicken Cacciatore

✕ A winter warmer ✕

Ingredients:

- 2 tablespoons extra virgin olive oil
- 8 (about 1.4kg) chicken thigh cutlets
- 200g button mushrooms, trimmed
- 1 brown onion, finely chopped
- 4 pancetta slices, coarsely chopped
- 2 garlic cloves, crushed
- 3 anchovy fillets, drained, finely chopped
- 1/2 cup (125ml) white wine
- 2 cups (500ml) tomato sugo (tomato sauce)
- 1 cup (175g) kalamata olives
- 2 tablespoons salted baby capers, rinsed, drained
- 1/4 cup oregano leaves

Method:

Heat 1 teaspoon of the oil in a large deep frying pan over high heat. Add half the chicken and cook, turning occasionally, for 5 minutes or until golden brown. Remove to a bowl or plate. Repeat with the remaining chicken.

Add half the remaining oil to the pan over high heat. Add mushrooms and cook, stirring occasionally, for 2-3 minutes or until golden. Transfer to a bowl or plate.

Heat remaining oil over medium heat. Add onion and pancetta; cook, stirring occasionally, for 5 minutes or until onion softens. Add garlic and anchovy and cook, stirring, for 1-2 minutes or until anchovy dissolves.

Add the chicken and mushrooms to the pan. Pour over the wine and bring to the boil.

Add the sugo and stir to combine. Reduce heat to medium-low.

Cook, covered, turning occasionally, for 20 minutes or until the chicken is cooked through and sauce thickens slightly.

Previous recipes: Shakshuka, Puttanesca, Asian Styled Omelette, Hot Wings, Almond Cake, Thai Spiced Chicken Meat Balls, Pork Marinade, Mushroom Steak Sauce, Hamburgers, Brownies, Tomato Meatball Casserole, Vanilla Slice, Blondies, Chinese Beef Ribs, Tuna Mornay, Fudge Top Pudding, Chicken and Mushroom Pasta, Quiche, Spring Rolls, Satay Chicken, Pancakes, Mousse Cake, Pulled Chicken wraps, Potato and Beans, Middle Eastern Lamb Shanks, Moroccan Drumsticks, Slow Cooker Roast Chicken. If you've missed any, let me know and I can get you a new copy.

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