

CHICKEN CACCIATORE

Yields – 6 servings



Kansas City

This rustic poultry-vegetable stew makes exquisite use of summer's harvest of fresh tomatoes, herbs and peppers. Plus, it comes together in one pan!

INGREDIENTS

- 6 chicken thighs, bone-in, skin on
- 1 quart tomatoes, medium dice
- 1 quart bell peppers, destemmed, medium dice
- ¼ cup spicy chili peppers, destemmed and minced (optional)
- ¼ cup yellow onion, small dice
- 1 tablespoon garlic, minced
- ½ tablespoon oregano, destemmed and chopped
- 1 tablespoon thyme, destemmed and chopped
- ½ cup olives, halved
- 2 teaspoons capers
- 3 cups Italian dry white wine
- 3 cups chicken broth
- 2 tablespoons basil, destemmed and chopped
- 2 tablespoons tomato paste
- Olive oil, as needed
- Salt and pepper, to taste

OPTIONAL GARNISH

- Parsley, chopped
- Extra virgin olive oil, drizzled
- Fresh lemon juice, drizzled

METHOD OF PREPARATION

1. In wide shallow walled stock pot on high heat, season chicken with salt and pepper, then add oil to pan. Sear all sides of the chicken to golden brown.
2. Remove chicken from pan and reserve on side.
3. Add tomatoes, peppers, onions, garlic and more olive oil if needed. Season with salt and pepper.
4. Sauté vegetables while stirring for about 10 minutes.
5. Deglaze with wine and chicken broth.
6. Add rest of ingredients and mix in well.
7. Add chicken back to pot as well.
8. Cover and turn down heat to a slow simmer and cook until chicken is fully cooked and fork tender. This will take about 30-60 minutes. Stir the bottom of pot every 10 minutes to prevent burning.
9. After the chicken is cooked, season to taste. If sauce is too thin add more tomato paste to thicken sauce. If too thick, add more chicken broth.
10. Garnish as you please, then serve with your favorite side dish.

Enjoy!



CHEF NOTES

Prefer bone-in chicken breasts? Go for it. And if you'd like less heat, omit the spicy peppers. For a meal to remember, serve with steamed broccolini, roasted potatoes, or pasta.

Bon Appétit!

— Chef Kyle Williams

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