

Chicken Cacciatore

4 Servings

Ingredients:

1 cup minced onions
1/4 cup olive oil
8 chicken thighs
2 cups sliced mushrooms
1 teaspoon extra virgin olive oil
2 tablespoons unsalted butter
32 ounces plum tomatoes
8 ounces tomato sauce
1/2 cup dry white wine
1 teaspoon salt
1/2 teaspoon white pepper
1 whole bay leaf
1 tablespoon finely minced garlic
1/4 teaspoon ground thyme
1/4 teaspoon ground basil

Directions:

HEAT 1/4 CUP OLIVE OIL IN A LARGE SKILLET, OVER A MODERATE FLAME
ADD ONIONS, HEAT AND STIR FOR 6-8 MINUTES
ADD CHICKEN AND BROWN QUICKLY ON ALL SIDES
HEAT 1 TABLESPOON EXTRA VIRGIN OLIVE OIL IN A SMALL SKILLET,
OVER A MEDIUM FLAME
ADD MUSHROOMS, HEAT AND STIR UNTIL MOISTURE HAS EVAPORATED
REMOVE FROM HEAT AND SET ASIDE
ADD TOMATOES, TOMATO SAUCE, WINE, SALT, WHITE PEPPER, BAY LEAVES, THYME,
BASIL, AND MUSHROOMS TO CHICKEN
BREAKUP TOMATOES WITH A WOODEN SPOON
TURN CHICKEN TO COAT WELL
BRING TO A BOIL, REDUCE HEAT, AND SIMMER FOR 45-60 MINUTES, TURNING OFTEN
REMOVE CHICKEN TO A HEATED SERVING PLATTER
HEAT AND STIR SAUCE, OVER A MODERATE FLAME, FOR 5 MINUTES, UNTIL REDUCED
TO DESIRED CONSISTENCY
POUR OVER CHICKEN
SERVE HOT, WITH HOT COOKED PASTA OR RICE