



CHICKEN CACCIATORE

SERVINGS 4
PREP TIME 10 min
COOK TIME 90 min

INGREDIENTS

- 1 whole fryer chicken, cut into pieces
- 1/4 cup all-purpose flour
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- 3 tablespoons olive oil
- 1 yellow onion, diced
- 1 green bell pepper, diced
- 8 ounces baby bella mushrooms, sliced
- 3 cloves garlic, minced
- 1/4 cup white wine
- 1/2 cup chicken broth
- 1 (28-ounce can) crushed tomatoes with basil
- 2 teaspoons Italian seasoning
- 2 teaspoons balsamic vinegar
- 2 tablespoons sugar
- Parmesan cheese rind
- Pasta, for serving, optional
- Grated Parmesan cheese, for garnish
- Fresh chopped parsley, for garnish

DIRECTIONS

1. Gather the ingredients. Coat the chicken pieces with the flour and half of the salt and pepper.
2. Heat the olive oil on medium-high heat in a large, heavy-bottomed pot. Add the chicken pieces and cook for 3 minutes per side, without moving them, or until golden brown. (You want to create a nice sear.) They do not need to be cooked through, as they will continue to cook in the sauce.
3. Remove the chicken pieces from the pan and set them aside, leaving the oil behind in the pan. Add more oil if needed. Add the onion, bell pepper, mushrooms, and garlic to the pan. Sauté on medium-high heat until softened and golden.
4. Add the white wine and chicken broth to deglaze the pan. Scrape up the bits from the bottom of the pan with a wooden spoon and stir as the liquid bubbles.
5. Add in the crushed tomatoes, Italian seasoning, balsamic vinegar, sugar, and the Parmesan rind to the pan. Add the rest of the salt and pepper. Stir to combine.
6. Add the chicken pieces back into the pan. Cover with a lid and cook on low for at least 45 minutes or up to 2 hours. Taste and add more salt and pepper if needed.
7. Serve over pasta and garnish with grated Parmesan cheese and freshly chopped parsley. Add another drizzle of balsamic vinegar, too.

