

# Classic Chicken Cacciatore



## Serves

Serves 4-6

## Ingredients

- 3 Organic Chicken Breasts- Bone in & Skin on
- 3 Organic chicken Thighs - Bone in & Skin on
- 1 medium yellow onion rough chopped
- 3 cloves garlic thinly sliced
- 1 large red bell pepper-rough chopped
- 1 can of San Marzano chopped tomatoes
- 1 cup cremini mushrooms, cut thinly.
- 1/2 cup of white wine
- 1/2 cup chicken broth
- 2-tsp dried oregano
- 3 tsp capers
- 1/2 cup pitted Kalamata olives-chopped
- 1/4 cup of fresh basil
- Flour for dredging
- Pinch of Red Pepper flakes
- Sea Salt
- Fresh ground black pepper
- [1 Jar Tomato Basil Sauce](#)

## Preparation Instructions

Season the chicken with salt and pepper. Dredge in flour on both sides. In a large hot skillet coated

with olive oil, add the chicken and cook on both sides until brown.

Remove chicken to a warm plate and deglaze the pan with some white wine. Add some more olive oil and then add the onion, cook for a few minutes, then add the garlic, cook for about 1 minute. Add the chopped red peppers with the seeds out, and stir all together and season. Raise heat to medium.

Sauté for a few minutes. Add can of chopped tomatoes with juice add some more white wine and chicken broth and dried oregano. Add capers and red pepper flakes with the chopped Kalamata olives. Bring to a boil, then add the chicken. Simmer for about 20 minutes until chicken is cooked through. If you have a skillet with lid this is the time to put it on.

Place chicken on a warm plate and cover with the sauce. Garnish with fresh basil.