



Chicken Cacciatore

Ingredients:

2 finely minced cloves of garlic
3 peeled and sliced carrots
1 julienne red bell pepper
1 julienne green bell pepper
1 cup of sliced domestic mushrooms
1 cup of sliced baby portabella mushrooms
1 cup of peeled pearl onions
1/4 cup chopped fresh parsley
20 to 25 rosemary leaves
2 split chicken breasts
4 chicken thighs
3 chopped bacon strips (can substitute with 1 tablespoon of olive oil)
1 cup of red wine
28 ounce can of whole peeled tomatoes and juice
1 pound of cooked angel hair pasta
Kosher salt and fresh cracked pepper to taste

Makes 4 servings

Preparation:

1. In a Dutch oven or cassoulet dish cook the bacon until crispy.
2. Once brown, remove from the pan and set aside.
3. Season the chicken on all sides with salt and pepper and caramelize in the same pan in the bacon fat until golden brown on all sides, but not cooked through. If you don't want to use bacon just simply brown the chicken in olive oil.
4. When the chicken is brown remove from the pan and set aside.
5. Pour the prepared vegetables into the pot and caramelize very well.
6. Once brown, deglaze with wine and cook for 3 to 4 minutes.
7. Add in the tomatoes and cook for 3 to 4 more minutes.
8. Add in herbs, crispy bacon, salt and pepper, and the chicken. Submerge slightly in the vegetable and wine mixture.
9. Put a top on the pot and finish in the oven on 375°F for 1 hour.
10. Serve the cooked chicken, veggies and cooking liquid on top of the cooked angel hair pasta.