

A SIMPLE AND TRADITIONAL ITALIAN CHICKEN CACCIATORE RECIPE

Serves: 4 | **Prep Time:** 40 Min | **Cook Time:** 45 Min | **Difficulty:** Medium



INGREDIENTS FOR THE CHICKEN CACCIATORE

- 28 ounces (800 g) chicken thighs and drumsticks
- 4 cloves garlic (Peeled)
- 2 bay leaves
- 1 tablespoon white wine vinegar
- extra virgin olive oil to taste
- 3 ounces (80 g) black olives (pitted)
- Salt to taste

INGREDIENTS FOR THE MARINADE

- 10 fl. ounces (70ml) dry white wine
- 5 fl. ounces (35 ml) extra virgin olive oil
- 2 sprigs rosemary
- salt and pepper to taste

DIRECTIONS

1. If the chicken legs are whole, divide them into thighs and drumsticks and transfer the chicken into a large bowl.
2. To prepare the marinade, in a bowl combine the wine and olive oil.
3. Whisk vigorously with a fork to create a smooth and creamy sauce and add it to the chicken.
4. Add a pinch of salt and pepper, 2 bay leaves, the peeled garlic and two sprigs of rosemary to the bowl. Mix everything, coating the chicken with the sauce. Cover the bowl and leave to marinate for at least 30 minutes.
5. After 30 minutes, add the chicken to a hot pan or dutch oven, making sure it is well drained of the marinade liquid. (keep the sauce because we will need it for braising later on).
6. Let it cook over high heat for a few minutes, turning it and making sure to brown the chicken pieces on all sides.
7. When the chicken pieces are well browned, add the marinade liquid, including the Rosemary, Garlic and Bay leaves, over high heat and let the wine evaporate.
8. Lower the flame and add a glass of water. Cover the pan with the lid and let it cook over low heat for about 20 minutes, turning the chicken from time to time to make sure it doesn't stick to the pan.
9. After 20 minutes, remove the lid and the rosemary. Check the chicken by piercing it with a knife to confirm that the juices are running clear. If you still see red, continue to cook for 10 more minutes.
10. Once you are happy with the doneness of the chicken, add the olives and continue cooking over low heat for another few minutes.
11. Finally, add the vinegar and season the chicken cacciatore with a pinch of salt and pepper. Let it rest for a few minutes before serving.
12. Strain the cooking liquid and pour it over the chicken when you have added it to the plate.