

Chicken Cacciatora

4 to 6 servings

Connie and Tim made this for our cookbook group.

Ingredients

- 1 chicken (3-4 lbs.) cut into 8 serving pieces
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 small onion
- 2 ribs celery
- Sprigs of parsley, bay leaf, rosemary, and celery leaves
- 3 Tbsp. olive oil
- 1 Tbsp. unsalted butter
- 1/4 tsp. crushed red pepper
- 28 oz. crushed tomatoes



Equipment:

- Dutch oven
- Food processor
- Large strainer
- Temperature probe

Chicken Cacciatore:

☑	Directions	Time (min)	
	Cut chicken into 8 pieces. Coat with 1/2 tsp. salt and 1/4 tsp. pepper and allow to warm to room temperature		
	Peel and mince 1 small onion	2	10
	Rinse and slice thinly, 2 ribs of celery	2	
	Tie several sprigs of parsley, bay leaf, rosemary, and celery leaves with twine	4	
	In a large pan, combine 3 Tbsp. olive oil and 1 Tbsp. butter over high heat	2	
	Brown chicken pieces on the skin side	5	
	Turn and brown on the other side	5	
	Transfer chicken to a platter	1	
	To the pan add the onion, celery, and cook until soft	5	
	To the pan add 28 oz. of crushed tomatoes	1	
	Add the herb bundle, stir and simmer	5	
	Return chicken to the pan and cover with sauce. Cook until chicken has an internal temperature of 150	30	
	Remove and discard the herb bundle	1	
	Total		1 hr. 3 min