

Chicken Cacciatore Recipe for a Cozy Italian-Style Dinner

3 tablespoons olive oil, divided



TIME
4 min

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INGREDIENTS

3 tablespoons olive oil, divided
6 bone-in skinless chicken thighs
Salt, to taste
Black pepper, to taste
1 medium onion, diced
2 tablespoons minced garlic, about 6 cloves
1 small yellow bell pepper, diced
1 small red bell pepper, diced
1 large carrot, peeled and sliced
10 ounces mushrooms, sliced
1/2 cup pitted black olives
8 sprigs thyme
2 tablespoons fresh parsley, plus more for garnish
2 tablespoons fresh basil, chopped
1 teaspoon dried oregano
150 ml red wine
28 ounces crushed tomatoes
2 tablespoons tomato paste
7 ounces Roma tomatoes, halved
1/2 teaspoon red pepper flakes

DIRECTIONS

1. Season the chicken: Season the chicken thighs with salt and black pepper.
2. Sear the chicken: Heat 2 tablespoons of olive oil in a heavy cast iron skillet over medium heat.
3. Sear the chicken on both sides until golden, about 4 minutes per side.
4. Remove the chicken from the skillet and set aside.
5. Cook the vegetables: Add the remaining olive oil to the pan.
6. Sauté the onion until transparent, about 3 to 4 minutes.
7. Add the garlic and cook for about 30 seconds, until fragrant.
8. Add the bell peppers, carrot, mushrooms, thyme, parsley, basil, and oregano.
9. Cook for about 5 minutes, until the vegetables begin to soften.
10. Deglaze with wine: Pour in the red wine and scrape up the browned bits from the bottom of the skillet.
11. Cook until the wine is reduced, about 2 minutes.
12. Build the sauce: Add the crushed tomatoes, tomato paste, Roma tomatoes, and red pepper flakes.
13. Season with salt and black pepper to taste.
14. Return the chicken: Return the chicken pieces to the skillet.
15. Mix everything together well.
16. Simmer low and slow: Cover with a lid, reduce the heat to low, and simmer for about 50 minutes, stirring occasionally, until the chicken is very tender.

17. Add the olives: Stir in the black olives and simmer for another 15 minutes.
18. Garnish and serve: Garnish with extra parsley and serve immediately.

SWAPS & NOTES

Bone-in chicken thighs work especially well here because they stay juicy and flavorful through the long simmer.

They also give the sauce extra richness as they cook.

The combination of crushed tomatoes, tomato paste, and fresh Roma tomatoes gives the sauce a great balance of body and freshness.

Red wine adds depth and helps lift all the browned bits from the pan, which is one of the key flavor-building steps in this recipe.

TIPS FOR SUCCESS

Take the time to brown the chicken well at the beginning.

That color adds a lot of flavor to the finished sauce.

Giving the vegetables a few minutes to soften helps build a more rounded, richer base.

Use a heavy skillet or Dutch oven if possible so the heat stays steady during the long simmer.

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