

Authentic Chicken Cacciatore: A Hearty Italian Classic You'll Love ??

Why Chicken Cacciatore is a Must-Try



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5 min

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INGREDIENTS

- 4 bone-in chicken thighs (or drumsticks)
- 1 tbsp olive oil
- 1 medium onion, diced
- 2 cloves garlic, minced
- 1 bell pepper, sliced
- 1 cup mushrooms, sliced
- 1 can (14 oz) crushed tomatoes
- 1/2 cup dry white wine
- 1/4 cup chicken broth
- 1 tsp dried oregano
- 1 tsp dried basil
- Salt and pepper to taste
- Fresh parsley (for garnish)

Instructions:

Prepare the Chicken: Season the chicken thighs with salt and pepper. Heat the olive oil in a large skillet over medium heat. Sear the chicken on both sides until golden brown, about 4-5 minutes per side. Remove from the skillet and set aside.

Cook the Vegetables: In the same skillet, add the diced onion and garlic. SautØ for 2-3 minutes until fragrant. Add the bell pepper and mushrooms, cooking until softened, about 5 minutes.

Build the Sauce: Pour in the white wine and chicken broth, scraping up any browned bits from the bottom of the skillet. Stir in the crushed tomatoes, oregano, and basil. Season with salt and pepper.

Simmer the Chicken: Return the seared chicken to the skillet, nestling it into the sauce. Reduce the heat to low, cover, and let simmer for 25-30 minutes, or until the chicken is tender and fully cooked.

Serve and Garnish: Garnish with fresh parsley before serving. Enjoy with pasta, polenta, or crusty bread to soak up the flavorful sauce.

Tips for Perfect Chicken Cacciatore:

Choose the Right Chicken: Bone-in, skin-on chicken adds more flavor to the dish, but boneless cuts work well too for convenience.

Add Depth with Wine: The dry white wine enhances the sauce's flavor, but you can substitute with chicken broth if preferred.

Customize Your Vegetables: Add olives, capers, or zucchini for extra layers of flavor.

Why You'll Love This Recipe:

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9. **Why You'll Love This Recipe:** Authentic Chicken Cacciatore is a celebration of hearty, wholesome

ingredients and traditional Italian cooking. The tender chicken, aromatic vegetables, and savory sauce come together to create a dish that's as satisfying as it is delicious. It's easy enough for weeknight dinners yet impressive enough to serve at a dinner party.

10. Have you tried this recipe yet? Let me know how it turned out in the comments, and explore more incredible Italian classics like this on I Wuv Cooking. With its rich flavors and rustic charm, this dish is sure to become a favorite in your home!

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