LA CUCINA AT THE MARKET

Cultivate Your Passion for Cooking

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Chicken Cacciatore

Ingredients

- 12 cutlets
- 1 ¾ teaspoons table salt
- ¾ teaspoon black pepper
- ½ cup olive oil
- 1 large onion, chopped
- 1 green bell pepper, chopped
- 2 cups sliced cremini mushrooms
- 2 cups button mushrooms
- 1 cup shitake mushrooms
- 4 garlic cloves, chopped
- ½ red wine or marsala
- 1 (28-oz) can whole tomatoes in juice
- ½ cup chicken broth
- 1 cup flour

Preparation

In a medium bowl mix flour salt and pepper. You can also do this in a ziplock.

Coat chicken with flour mix. Heat oil in a deep 12-inch skillet over moderately high heat, then brown chicken in batches, turning over once, after about 4 minutes. Transfer chicken to a baking sheet.

Reduce heat to moderate and onion, bell pepper, mushrooms and garlic to skillet. Cook, stirring occasionally and scraping up any brown bits, until onion and garlic are golden, 8 to 10 minutes. Add wine and simmer, scraping up brown bits, until liquid is reduced by half, 1 to 2 minutes. Mash tomatoes with a wooden spoon and then add them with their juice. Add chicken broth and simmer for about ten minutes. Pour over chicken .Wrap with foil and bake for 15 minutes at 450.

Remove from oven and serve- **Buon appetito!**