

RECIPE | TOMATOES



# ONE POT CHICKEN CACCIATORE

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# ONE POT CHICKEN CACCIATORE



## INGREDIENTS

- 3 dry pints** Pure Flavor® Juno® Bites Red Grape Tomatoes, chopped
- 1 yellow** Pure Flavor® Sweet Bell Peppers, chopped
- 1 red** Pure Flavor® Sweet Bell Peppers, chopped
- 1 orange** Pure Flavor® Sweet Bell Peppers, chopped
- 6** chicken thighs, bone-in and skin-on
- 1** red onion, chopped
- 1** carrot, peeled and chopped
- 1 cup** mushrooms, sliced

- 1 cup** chicken stock
- ½ cup** white wine
- ¼ cup** kalamata olives, pitted
- 4** garlic cloves, chopped
- 2 tbsp** olive oil
- 2 tbsp** dried oregano leaves
- 2 tbsp** parsley, chopped
- Salt and pepper to taste
- 1 loaf** crusty sourdough bread, optional

## DIRECTIONS

- Heat 1 tablespoon of olive oil in a large, non-stick frying pan over medium-high heat. Cook the chicken for 2 minutes each side. Remove & set aside.
- Add remaining 1 tablespoon oil to pan. Add onion and cook until soft. Add mushrooms and cook for 4 minutes, then transfer to a bowl.
- Add tomatoes and garlic to pan, cook for 4 minutes. Add peppers and carrots and cook for additional 2 minutes. Then add wine and simmer for 5 minutes.
- Return chicken and mushrooms to the pan. Add stock, olives and oregano. Bring to a boil. Reduce heat, cover, and simmer for 20 minutes.
- Uncover and simmer for an additional 20 minutes. Garnish with parsley and serve with bread, optional.



**1 hr 15 min**

**15 min** | **60 min**  
PREP. | COOKING



**4**



**medium**