



RECIPE | TOMATOES

ONE POT CHICKEN CACCIATORE



15 min
PREP.



1 hr 15 min

60 min
COOKING

4

medium

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.

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