



Chef John's Chicken Cacciatore

allrecipes



Prep
20 m

Cook
1 h 30 m

Ready In
1 h 50 m

Recipe By: Chef John

"This simple Italian dish is packed with chicken, peppers, mushrooms and herbs for a satisfying one pot meal."

Ingredients

2 tablespoons olive oil	1 teaspoon dried oregano
1 whole roasting chicken, cut in quarters	1/2 teaspoon red pepper flakes, or to taste
1 large onion, sliced	1 cup tomato sauce
8 ounces fresh mushrooms, quartered	1/2 cup water
1 pinch salt	salt and ground black pepper to taste
1 pinch ground black pepper	2 red bell peppers, sliced
4 cloves garlic, sliced	2 green bell peppers, sliced
3 sprigs rosemary	

Directions

- 1 Preheat the oven to 350 degrees F (175 degrees C).
- 2 Heat olive oil in a large Dutch oven over medium-high heat; add chicken and cook until browned on the outside. Remove to a bowl to capture the juices.
- 3 Stir in onions and mushrooms; cook for 5-6 minutes until soft. Add a big pinch of salt and pepper. Stir in garlic, rosemary, red pepper flakes, oregano, tomato sauce, and water.
- 4 Place chicken pieces and any juices that have accumulated in the bowl on top of the cooked vegetables. Add more salt and pepper. Place pepper slices on top of the chicken.
- 5 Cover and cook in the preheated oven for 1 hour 15 minutes.

ALL RIGHTS RESERVED © 2017 Allrecipes.com
Printed From Allrecipes.com 10/5/2017