
Chicken Cacciatore (Hunter's Stew)

- ▶ **Pair with:** Hahn Winery 2008 Pinot Noir
- ▶ **Serves:** Four



This Chicken Cacciatore recipe is easy to prepare and results in a flavorful, hearty meal for four.

Ingredients

- ▶ 1 (3 1/2- to 4-pound) chicken, cut into eight serving pieces (cut each breast crosswise to form two pieces), seasoned with salt and pepper
- ▶ 2 tablespoons olive oil
- ▶ 1 large yellow onion, finely chopped
- ▶ 4 garlic cloves, minced
- ▶ 2/3 pound button mushrooms quartered
- ▶ 1/2 cup Hahn Family red wine
- ▶ 1 (28-ounce) can whole tomatoes in juice (roughly chopped)
- ▶ 1/2 cup homemade chicken stock or reduced-sodium chicken broth
- ▶ Kosher salt to taste
- ▶ Fresh ground black pepper to taste
- ▶ Chopped fresh herb mixture (parsley, thyme, chives)

Instructions

Using a large, heavy skillet or Dutch oven, brown chicken pieces in 1 tablespoon olive oil in two batches, placing skin side down first (two to three minutes per side). Set aside.

Remove pan from heat and wipe excess oil from pan, preserving brown bits stuck to pan if possible. Return pan to heat, add remaining olive oil, add onions, then garlic, and cook

over medium heat until onions are lightly caramelized, scraping up tasty bits as you stir (about five minutes).

Add mushrooms, and cook till mushrooms are lightly browned and liquid has evaporated. Add canned tomatoes with juice, and cook until half the liquid evaporates. Adjust seasoning with salt and pepper.

Add chicken stock and red

wine, then bring to a boil. Add chicken pieces to pot, return to boil, then lower heat to simmer, cover and cook for 20-25 minutes, until sauce has thickened and darkened. Adjust seasoning as needed, stir in a sprinkling of fresh herbs, and cook for one minute more.

Serve atop fresh buttered egg noodles with a dash of fresh herbs as garnish.