

Seasonal Eating



Chicken Cacciatore

- 1/4 cup olive oil
- 3 cloves garlic, pressed or finely chopped
- 1 large onion, diced
- 1 teaspoon dried oregano, divided
- 1 teaspoon salt, divided
- 1 tablespoon chopped fresh parsley
- 1/2 teaspoon chopped fresh rosemary
- 1/2 teaspoon red pepper flakes
- 4 boneless chicken breasts, trimmed
- 1/2 cup red wine vinegar
- 32 ounces canned, whole tomatoes, pulsed in food processor
- 1/4 cup roughly chopped fresh basil
- 1/4 cup dry white wine
- 1/2 cup pitted kalamata olives
- 1/2 green bell pepper, chopped in one inch squares
- 4 ounces fresh mushrooms, sliced
- Fettuccini pasta, cooked

Warm the olive oil in a large skillet over medium heat. Add the garlic, onion, 1/2 teaspoon oregano, 1/2 teaspoon salt, the parsley, rosemary and red pepper. Cook, stirring often, until the onion is translucent but not browned. Add the chicken and cook, turning occasionally until browned on both sides, about 30 minutes. Add the vinegar and cook until reduced by half, 10-12 minutes. Add the tomatoes, remaining 1/2 teaspoon oregano and remaining 1/2 teaspoon salt. Cook, stirring often, until the tomatoes have reduced and slightly thickened, about 20 minutes. Add the basil, wine, olives, bell peppers, and mushrooms. Cook until the peppers have softened and the chicken is very tender, about 15 minutes. Serve over fettuccini.