Classic Italian chicken Cacciatore

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Classic Italian chicken cacciatore is an Italian chicken dish that translates to “hunter style” chicken. It’s make by simmering pieces of bone-in chicken in a rich tomato sauce with a variety of vegetables and Italian seasonings.

This chicken dish is hearty. rustic and full of warm comforting flavors. It can be served with crusty Italian bread or over Pasta, polenta or mashed potatoes. Making this one pan chicken dinner a perfect comforting family dinner.

Why I love this Classic Italian cacciatore recipe

1. Rich slow cooked flavors. Chicken cacciatore is simmered in a sauce made with tomato sauce, onions, bell peppers, garlic. herbs and mushrooms. the slow simmer allows all these flavors to combine deliciously.
2. The chicken becomes tender as it cooks in the sauce, absorbing all the flavors, making each piece juicy and full of flavor.
3. Rustic and comforting taste. It’s a one -pan dutch oven chicken meal that brings together simple, wholesome ingredients you probably already have on hand.
4. It’s a versatile recipe . Chicken cacciatore can be severed over pasta, polenta, mashed potatoes or on it’s own with crusty Italian bread.

5. And lastly this chicken cacciatore recipe can be made ahead of time and reheated when you are ready to serve. It’s also freezer friendly make extra one for now and one to freeze for a quick family night dinner.
6. If you make this recipe please leave me a comment, on how this chicken recipe works out for you. I love hearing from you it’s my favorite part!!!

Ingredients

- 1 small cut up chicken
- 4 Tbsp. olive oil
- 4 Tbsp. minced garlic
- 1 cup each chopped onion + celery + carrots
- 1 red and 1 green bell pepper diced
- 2 cups sliced mushrooms
- 1 cup red wine
- 2 cups beef or chicken stock
- 2 cups marinara sauce

Instructions

1. Start by cutting your chicken in half then cut into quarters . Wash the chicken and pat dry. Salt and pepper to taste.
2. Then over medium high heat in a dutch oven saute the garlic, onions, celery and carrots until soft and translucent. Then add in the bell peppers and mushrooms and saute until just beginning to brown.
3. Deglaze the pan with the wine waiting until it evaporates before adding the stock and marinara sauce.
4. Add the bay leaves and bring to a simmer. Return the chicken back to the pan and simmer covered until the chicken is fork tender and falling off the bone. ENJOY!!!!
5. Second

6. And so on