

# Chicken Cacciatore

4 Servings

## Ingredients:

1 cup minced onions  
1/4 cup olive oil  
8 chicken thighs  
2 cups sliced mushrooms  
1 teaspoon extra virgin olive oil  
2 tablespoons unsalted butter  
32 ounces plum tomatoes  
8 ounces tomato sauce  
1/2 cup dry white wine  
1 teaspoon salt  
1/2 teaspoon white pepper  
1 whole bay leaf  
1 tablespoon finely minced garlic  
1/4 teaspoon ground thyme  
1/4 teaspoon ground basil

## Directions:

HEAT 1/4 CUP OLIVE OIL IN A LARGE SKILLET, OVER A MODERATE FLAME  
ADD ONIONS, HEAT AND STIR FOR 6-8 MINUTES  
ADD CHICKEN AND BROWN QUICKLY ON ALL SIDES  
HEAT 1 TABLESPOON EXTRA VIRGIN OLIVE OIL IN A SMALL SKILLET,  
OVER A MEDIUM FLAME  
ADD MUSHROOMS, HEAT AND STIR UNTIL MOISTURE HAS EVAPORATED  
REMOVE FROM HEAT AND SET ASIDE  
ADD TOMATOES, TOMATO SAUCE, WINE, SALT, WHITE PEPPER, BAY LEAVES, THYME,  
BASIL, AND MUSHROOMS TO CHICKEN  
BREAKUP TOMATOES WITH A WOODEN SPOON  
TURN CHICKEN TO COAT WELL  
BRING TO A BOIL, REDUCE HEAT, AND SIMMER FOR 45-60 MINUTES, TURNING OFTEN  
REMOVE CHICKEN TO A HEATED SERVING PLATTER  
HEAT AND STIR SAUCE, OVER A MODERATE FLAME, FOR 5 MINUTES, UNTIL REDUCED  
TO DESIRED CONSISTENCY  
POUR OVER CHICKEN  
SERVE HOT, WITH HOT COOKED PASTA OR RICE