



Chicken Cacciatore

6-8 servings Prep time – 30 minutes

Cook time – 4-5 hours (low heat)

preheat slow cooker to low heat

Ingredients:

3 lb. bone in chicken pieces, seasoned with salt and pepper*

1/4 cup all purpose flour

2 TBS. vegetable oil

3/4 cup red wine

32 oz. can diced tomatoes

1 cup onion, chopped*

8 oz. whole button mushrooms, cleaned and stems removed

2 TBS. minced garlic

1/2 tsp. dried oregano

1 tsp. dried parsley

1/2 tsp. dried basil

1/4 tsp. dried thyme

1 tsp. anchovy paste or two whole anchovies

Parmesan cheese curls

Dredge chicken pieces in flour, shaking off any excess.

Brown chicken on both sides in hot oil in a sauté pan over medium high heat, about 8-10 minutes. Transfer chicken to slow 4-6 quart slow cooker.

Deglaze sauté pan with red wine, cooking until liquid is reduced by half. Pour over chicken in slow cooker.

In a medium bowl combine tomatoes, onion, mushrooms, garlic, spices and anchovy paste. Stir to mix. Pour over chicken.

Cover cacciatore; cook until chicken is tender, on low heat setting for 3 1/2 -4 1/2 hours.

Garnish with Parmesan cheese curls.