

# CHICKEN CACCIATORE

with Sicilian olives in a grilled vegetable and tomato sauce



PREPARATION TIME	10 Minutes
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COOKING TIME	50 Minutes
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SERVES	4
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## INGREDIENTS

2 teaspoons olive oil  
8 chicken thigh cutlets  
200g button mushrooms, quartered  
½ cup white wine  
1 tablespoon baby capers  
400g jar Providore Series Grilled Vegetables with Provincial Italian Tomatoes sauce  
¼ cup pitted Sicilian olives, roughly chopped  
2 tablespoons chopped fresh parsley  
Pasta, for serving

## METHOD

Heat oil in a large heavy based non stick frypan over medium heat. Add seasoned chicken thigh cutlets, skin side down and cook in batches, turning occasionally until golden. Remove chicken and set aside. Drain ½ the residual oil from the frypan and discard.

Add mushrooms and sauté until golden. Add wine and capers and bring to the boil. Reduce by half. Add Providore Series sauce and bring to the boil. Return chicken and any residual juices to the frypan. Reduce heat, cover and simmer for 25-30 minutes, until chicken is cooked. Remove lid and cook for a further 5 minutes until sauce has thickened slightly.

Stir in olives and parsley. Serve accompanied with pasta.

## TIP

Use a jointed whole chicken, if desired.

