

Chicken Cacciatore

Thom Hackett

Servings: 4



This is my favorite Chicken Cacciatore recipe. I hope you like it. Take the time to cook the chicken slowly without burning the pieces until they are golden brown. This will enhance the flavor of the dish.

Ingredients

¼ cup flour
1½ teaspoons salt
1 teaspoon paprika
½ teaspoon pepper
1 (3 pound) whole chicken
⅓ cup butter
½ cup minced onion
½ cup minced green pepper
½ pound mushroom, cut up
1 can tomatoes
1 can tomato paste
1 clove garlic, minced
⅛ teaspoon red pepper
1 teaspoon oregano
¼ cup sherry

Recipe from Thom Hackett's Recipe File at www.thomcooks.com

Cooking Method

Flour, salt, pepper and paprika, chicken.

1. Brown chicken in $\frac{1}{3}$ cup butter.
2. Add onion, green pepper, mushrooms and cook 5 minutes.
3. Add tomatoes, tomato paste, garlic, red pepper and oregano and cook until tender (about 30 minutes).
4. Add sherry, mix well, and bring to a boil.

Serving Ideas: Over cooked rice or hot with cooked noodles.