



# CHICKEN CACCIATORE

Marie Cestola

# Chicken Cacciatore Ingredients

- One 3 pound chicken , cut up into pieces **or**
- Chicken thighs, legs and boneless chicken breasts **or**
- For quicker cooking time, you can use all boneless thighs and breasts
- 3 or 4 linked of sausage , cut into large pieces
- (the sausage is optional. I add it for more flavor)



## Chicken Cacciatore Ingredients (cont'd)

- 2 bell peppers, I use one green and one red (for color)
- 1 large onion, thinly sliced
- 8 - 16 ounces of mushrooms, cleaned and quartered
- 4 to 6 potatoes washed and cut into small chunks (peeling the potatoes is optional)
- 2 cloves of garlic, finely chopped



## Chicken Cacciatore Ingredients (cont'd)

- 1 14 oz. can of diced tomatoes
- 1 8 oz. can of tomato sauce
- Salt and pepper to taste
- 1 tsp. of dried oregano
- 2 tbps. Of olive oil

# Step by Step Instructions

- Preheat the oven to 375 degrees



I USUALLY  
BROWN THE  
CHICKEN FIRST  
(BOTH SIDES)  
15 MINS





# TURBO COOKER



CLEAN AND DICE  
VEGETABLES AND  
POTATOES



PLACE  
SEARED  
CHICKEN  
AND  
SAUSAGE  
IN BAKING  
PAN.



ADD VEGETABLES  
TO PAN (ON TOP  
OF MEAT)  
SAVE THE  
MUSHROOMS, WE  
WILL ADD THEM  
LATER



ADD GARLIC AND  
SEASONINGS.



ADD DICED  
TOMATOES  
AND  
TOMATO  
SAUCE

# Now to Bake.....

- Put in preheated oven (375 degrees) Uncovered
- After about 45 minutes of cooking, take the pan out of the oven,
- Add mushrooms
- Cover with aluminum foil (this is to keep the sauce from drying out) cook for another 20 to 30 minutes.



CAN YOU  
SMELL IT?  
YUM!



You .....just .....made

# Chicken Cacciatore

for 6 to 8 hungry people!

- **CHICKEN CACCIATORE AL FORNO**

- One 3 pound chicken , cut up into pieces **or**
- Chicken thighs, legs and boneless chicken breasts **or**
- For quicker cooking time, you can use all boneless thighs and breasts
- 3 or 4 linked of sausage , cut into large pieces
- (the sausage is optional. I add it for more flavor)
- 2 bell peppers, I use one green and one red (for color)
- 1 large onion, thinly sliced
- 8 - 16 ounces of mushrooms, cleaned and quartered
- 4 to 6 potatoes washed and cut into small chunks (peeling the potatoes is optional)
- 2 cloves of garlic, finely chopped
- 1 14 oz. can of diced tomatoes
- 1 8 oz. can of tomato sauce
- Salt and pepper to taste
- 1 tsp. of dried oregano
- 2 tbsps. Of olive oil
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- Preheat the oven to 375 degrees
- I usually brown the thighs and legs on top of the stove in a little olive oil for about 15 minutes (any pieces of chicken with bone in it ) because they take longer to cook. If you are using chicken breasts and boneless chicken thighs, you can skip this step.
- Then I put all ingredients (except the mushrooms into a large roasting pan and put in the oven.
- After an 45 minutes of cooking, I take the pan out of the oven, put the mushrooms in and cover with aluminum foil (this is to keep the sauce from drying out) and cook for another 20 to 30 minutes.
- This recipe serves 6 to 8 people