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Easy Chicken Cacciatore - Chicken Cacciatore Recipe with Stewed Tomatoes

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At a Glance
Cook Time : 55min
Course : Entree, Pasta
Type of Prep : Simmer
Cuisine : Italian, Red Wine

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An easy chicken cacciatore recipe with onion, green pepper, stewed tomatoes, wine, and oregano.

INGREDIENTS:

- 1 cup chopped onion
- 1 cup chopped green bell pepper
- 3 medium cloves garlic minced
- 3 tablespoons olive oil
- 2 cans (14.5 ounces each) stewed tomatoes
- 2 teaspoons leaf oregano, crumbled
- 2 teaspoons salt
- 1/2 teaspoon pepper, or to taste
- 1 bay leaf
- 1 chicken, about 3 pounds, cut up
- 3/4 cup dry red wine

PREPARATION:

Heat olive oil over medium heat in a large skillet. Brown chicken on all sides in hot oil, about 10 minutes. Remove chicken and drain off excess grease, leaving a tablespoon or two. Add chopped onion, green pepper, and minced garlic to hot skillet; sauté until onion is tender. Stir in tomatoes, wine, oregano, salt, pepper, and bay leaf. Add chicken back to sauce and bring to a boil. Reduce heat, cover, and simmer for about 45 minutes, or until chicken is tender. Discard bay leaf and serve with hot cooked spaghetti or other pasta. Chicken cacciatore recipe serves 6.

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