

Chicken Cacciatore

INGREDIENTS

Package Includes

4 Chicken Thighs
1 Red Bell Pepper
1 Yellow Bell Pepper
1 White Onion
2 Garlic Cloves
10 Grape Tomatoes
10 Pitted Kalamata Olives
2 oz Capers
½ oz Fresh Basil
½ oz Fresh Thyme
½ oz Fresh Parsley
500ml Savoury Chef Marinara Sauce
1 pkg De Cecco Tagliatelle Pasta
Parmesan Cheese

Pantry Items Needed

Salt
Pepper
¼ cup Olive Oil
A little butter for the pasta

Prep Steps

1. Generously salt and pepper chicken thighs and allow to come to room temperature for 15-20 minutes.
2. Core and dice peppers.
3. Peel and thinly slice the garlic and onion.
4. Roughly chop the herbs.

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COOKING INSTRUCTIONS

Step One

Heat olive oil in a heavy bottomed pan to medium high heat.

Place chicken thighs skin side down and sear, undisturbed, for 3-5 minutes or until skin is evenly browned and crispy.

Transfer chicken to a plate and set aside.

Step Two

Reduce the heat on the pan to medium. Add in the sliced onion and gently sauté for 2 minutes. The onions will begin to release their liquids and deglaze the pan.

Using a wooden spoon, scrape the bottom of the pan to release all the seared bits.

Add in the peppers, garlic, capers, olives, thyme and grape tomatoes. Sauté for 3 minutes. Then add the Savoury Chef marinara sauce and 1 cup of water. and bring to a simmer.

Step Three

Add the chicken thighs to the sauce and reduce the heat to a simmer.

Cover the pot and simmer for 30-45 min. Chicken should reach an internal temperature of 74 degrees celsius.

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COOKING INSTRUCTIONS

Step Four

Fill a large pot with water and generously salt. Bring to a boil and cook the pasta as per the instructions on the package.

Drain pasta leaving a splash of the pasta water in the pot with the pasta. Season with salt and a little butter.

Step Five

Add the basil and parsley to the chicken and stir to combine.

Taste and adjust seasoning.

Step Six

Spoon the chicken and sauce over the pasta and divide onto plates.

Finish with a sprinkle of parmesan and a drizzle of olive oil and enjoy!