



INGREDIENTS

4 chicken thighs
7 chicken drumsticks
¼ cup of olive oil
2 cups of AP flour for dusting
½ cup of pancetta pieces
1 large chopped shallot
2 thinly chopped celery stalks
2 thinly chopped carrots
2 minced garlic cloves
¾ cup of white wine
4 cups of passata
½ cup of calabrese olives
2 TBSP of rinsed baby capers
½ cup of roughly chopped parsley
2 TBSP of finely chopped parsley



POLLO ALLA CACCIATORA

By Caterina Romano's Kitchen

DIRECTIONS

1. Pat the chicken pieces dry with paper towels. Season with salt & pepper on both sides and place them in a dish.
2. Heat the oil in a saucepan over medium-high heat. Dust the chicken in flour, shake off excess. Cook the chicken pieces for 3 minutes on each side or until browned. Remove from the pan and set aside.
3. Reduce to medium heat. Add the pancetta, shallot, celery and carrots and cook until lightly softened.
4. Add the garlic and stir for 1 minute or until fragrant.
5. Deglaze the pan with the white wine, scraping up any bits caught on the base.
6. Do a wine reduction until the wine reduces to half. Return the chicken to the pan.
7. Add the passata, olives, capers, parsley and ½ cup of water. Reduce the heat to low, cover and cook for 50 minutes.
8. Remove the lid, taste for seasoning and adjust with salt and pepper.
9. Transfer to a serving dish, sprinkle with chopped parsley and serve as is with crusty bread.

ENJOY THE POLLO ALLA CACCIATORA