



INGREDIENTS

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- 3 TBSP of olive oil
- 8 chicken thigh
- 1 cup of AP flour for dredging
- 1 ½ cups of chopped button mushrooms
- 1 ½ cups of chopped cremini mushrooms
- Two Bell peppers, Julienned
- 1 TSP of dried oregano
- 1 TBSP of chili peppers
- 2 chopped garlic cloves
- ¾ cup of white wine
- ½ cup of chicken stock
- 3 cups of passata
- Fresh basil leaves
- 2 cup of parboiled small potatoes
- ½ cup of pitted Calabrese olives

NOTES

Cut the small potatoes in half. Boil salted water in a pot. Cook the potatoes in the boiling water until soft.



CHICKEN PIZZAIOLA

By Caterina Romano's Kitchen

DIRECTIONS

1. Using a large frying pan, heat the oil over medium heat.
2. Season the chicken thighs with salt & pepper on both sides. Dredge them into the flour shaking off the excess.
3. Sear the chicken thighs for about 3 minutes on each side or until lightly browned. Set aside.
4. In the same pan remove some of the excess oil. Add the mushrooms, season with salt and cook for a few minutes until they have released most of their water.
5. Add the peppers and cook for 5 minutes until softened.
6. Sprinkle in the oregano, chili, garlic and mix and cook until fragrant. Pour in the wine and let it reduce by half.
7. Stir in the chicken stock, passata and basil leaves. Return the chicken to the pot. Cover and simmer for 30 minutes.
8. Add the potatoes and olives. Simmer for another five minutes to heat the potatoes and olives.
9. Adjust with salt & pepper and serve while hot.

ENJOY THE CHICKEN PIZZAIOLA