



Pollo alla Cacciatora

Hunter-Style Chicken

Ingredients:

- 5 tbsp. extra virgin olive oil
- 1.5 kg (53 oz.) chicken (a small one, jointed, or a mixture of wings and thighs)
- 2 garlic cloves
- 1 small chili pepper, or a good pinch of dried one
- A sprig of fresh rosemary
- Salt and black pepper
- 250ml (1cup) white wine, plus extra if needed
- 1 tbsp. red wine vinegar
- A handful of pitted black olives
- A deep sauté pan

Preparation:

1. Cut the chicken into about 12 pieces (or ask your butcher to do it for you).
2. In a deep sauté pan, warm the olive oil over a medium heat with the lid on.
3. Add the chicken skin-side down and cook until the skin forms a golden crust, then turn them over and do the same on the other side. This will take about 15 minutes.
4. While the chicken is browning, chop the garlic, the chili and the rosemary's leaves finely. Once the meat has browned, sprinkle it with the chopped garlic, chili and rosemary, season with salt and pepper, pour over the white wine, cover the pan and turn the heat down to low.
5. Cook the meat, turning it from time to time, until the thighs feel very tender when prodded with a fork, and the meat is surrounded by thick gravy – 45–75 minutes depending on the chicken. If the pan seems a little dry, add a little more wine (or water).
6. A few minutes before it's ready, add the vinegar and the olives, stir
7. Place the chicken in warm plates and pour the sauce in the pan on it.

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Buon Appetito!

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