

CHICKEN CACCIATORE

This classic Italian-inspired dish is hearty, flavour-packed, and perfect for foodservice. Bone-in chicken thighs simmered in a rich tomato sauce with olives, mushrooms, and peppers create a dish that's as satisfying as it is versatile—serve it with pasta, rice, or our creamy herb polenta.



PREP TIME
10 MIN



COOK TIME
45 MIN



SERVINGS
4

Ingredients

- 8 large bone-in chicken thighs (2 kg)
- 1/2 tsp cooking or kosher salt
- 1/4 tsp black pepper
- 1 tbsp olive oil
- 1 onion, halved and finely sliced
- 2 rosemary sprigs (15 cm), or 1 tsp dried rosemary
- 2 bay leaves, fresh or dried
- 3 garlic cloves, finely minced
- 250g (8 oz) mushrooms, sliced
- 2 medium red peppers, sliced 8 mm thick
- 60g tomato paste
- 350ml [Blenders No Allergens To Declare Vegetable Bouillon](#)
- 400g (14 oz) canned crushed tomato
- 16 pitted kalamata olives, drained
- 1/4 tsp kosher salt
- 1/4 tsp black pepper
- 1 tsp dried oregano

Allergens

Contains no allergens

Method

1. Heat oil over high in a large, deep pan. Place chicken thighs, skin-side down, and cook until skin is golden brown, about 6 minutes. Remove chicken from pan onto tray.
2. Pour off excess fat, leaving about 2 tablespoons. Reduce heat to medium and let the pan cool slightly. Add onion, rosemary, bay leaves, and oregano. Cook for 3 minutes until onions soften slightly.
3. Clear a space in the pan, add garlic, cook until light golden, then mix with the onions.
4. Increase heat to high. Add mushrooms and peppers, stirring for 5 minutes until softened and the liquid evaporates. Stir in tomato paste and cook for 2 minutes.
5. Add [Blenders No Allergens to Declare Vegetable Bouillon](#), canned tomato, salt, and pepper. Stir and bring to a simmer.
6. Simmer—Place chicken (skin side up) back in the pan, along with any juices. When it simmers again, cover, reduce heat to medium, and cook for 20 minutes.
7. Remove lid, add olives, and simmer uncovered for 10 more minutes until the sauce thickens.
8. Serve with creamy herb polenta.

