

Chicken with Cacciatore Sauce

Ingredients

8 Chicken Thighs (skin-on, bone-in)
3 Bacon Slices
1/4 Onion
4 oz Cremini Mushrooms
1 T Rosemary (fresh)
1 T Olive Oil
28 oz San Marzano Tomatoes (whole)
1/4 c Red Wine
1/3 c Kalamata Olives (plus 1 tablespoon brine from the jar)
1/4 t Salt
0 ds Ground Black Pepper

Instructions

1. Position a rack in the upper third of the oven and preheat to 475 degrees. Pat the chicken dry and season with salt and pepper. Place skin-side up in a shallow baking pan and roast until the skin is golden brown and the chicken is cooked through, about 35 minutes.

2. Meanwhile, pulse the bacon, onion, mushrooms and rosemary in a food processor until finely chopped. Heat the olive oil in a large skillet over medium-high heat. Add the vegetable mixture and 1/4 teaspoon salt; cover and cook, stirring occasionally, until softened, about 8 minutes.

3. Puree the tomatoes in a the food processor Add the wine to the skillet and boil, uncovered, until almost completely reduced, 2 to 3 minutes. Add the pureed tomatoes and return to a boil. Reduce the

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heat, partially cover and simmer, stirring occasionally until slightly thickened, about 20 minutes. Stir in the olives and brine and season with salt and pepper. Serve the chicken with the sauce.