

# Quick Chicken Cacciatore

## Ingredients

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8 Chicken Thighs  
1 c Flour  
1/4 c Olive Oil  
2 Onions (cut into 1/8-inch-thick slices)  
3 clv Garlic (finely chopped)  
2 t Rosemary (finely chopped)  
3/4 c White Wine  
43 1/2 oz Diced Tomatoes (3 cans, juice from 1 can reserved)  
1 c Chicken Broth  
3 t Salt  
1/4 t Ground Black Pepper

## Instructions

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1. Season chicken with 2 teaspoons salt and 1/4 teaspoon pepper; dredge in flour. Heat oil in a large pot over medium-high heat. Add half the chicken, skin side down; cook until dark-golden brown, about 4 minutes per side. Transfer to a plate. Repeat.

2. Add onions, garlic, and rosemary; cook, stirring, until onions are translucent, about 3 minutes. Reduce heat to medium-low. Add wine, and simmer 4 minutes. Stir in tomatoes, reserved juice, stock, and 1 teaspoon salt. Return chicken to pot. Raise heat to medium high, and bring sauce to a boil. Reduce heat to medium-low. Partially cover, and simmer, stirring occasionally, until chicken is cooked through, 30 to 35 minutes. Transfer chicken to a plate; cover.

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3. Raise heat to medium. Cook until sauce thickens, about 10 minutes. Return chicken to pot. Serve.