

Chicken Cacciatore

Cook Time: 1 hour

Serves 4

Ingredients

2 tbl Extra light Olive Oil

2 tbl butter

1 pound bone in chicken (I prefer thighs)

½ lb mushrooms, stems removed and sliced

1 medium sized onion chopped coarsely

1 green pepper, seeded and chopped coarsely

2 cloves garlic, minced

2 tbl chopped parsley (optional)

2 cups white wine or chicken broth

2 cans (6oz) tomato paste

1 ½ tsp salt

¼ tsp each marjoram, oregano, and thyme leaves

Directions

Heat oil and butter in a wide frying pan over medium high heat. Add chicken and cook, turning until browned on all sides. Remove chicken and set aside. Pour off and discard all but 3 tablespoons drippings.

Add mushrooms, onion, green pepper and garlic to pan; reduce heat to medium and cook, stirring, until onion is soft. Stir in parsley, wine, tomato paste, salt, marjoram, oregano, and thyme. Return chicken to pan. Bring to a boil; cover, reduce heat, and simmer until meat registers 165 degrees. (40 to 45 minutes).