

Chicken Cacciatore with Spaghetti



Ingredients:

1. ¼ c. extra virgin olive oil, divided
2. 1 medium red onion, diced
3. 4 garlic cloves, minced
4. 1 large red bell pepper, diced
5. 2 large carrots, diced
6. 2 large celery stalks, diced
7. Sea salt and black pepper, to taste
8. 10-oz. white mushrooms, sliced
9. 6 skinless, bone-in chicken thighs
10. ¾ c. dry red wine
11. 1 T. tomato paste
12. 2 T. red wine vinegar
13. 2 14-oz. cans crushed tomatoes, with liquid
14. 1½ t. fresh oregano (or ½ t. dried)
15. 1½ t. fresh thyme (or ½ t. dried)
16. ¼ t. crushed red pepper flakes
17. 1 lbs. spaghetti
18. ½ c. black olives, pitted
19. ¼ c. fresh parsley, chopped
20. ¼ c. fresh basil, chopped

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Prep time: 10 minutes
Cook time: 45-50 minutes
Serves: 4-6

Garnish (Optional):

Parmesan cheese, freshly grated
Fresh parsley

Directions:

1. Heat 2 tablespoons olive oil in a large, high-sided skillet over medium-high heat. Add the onion, garlic, pepper, carrots, and celery. Season with salt and black pepper, to taste, and stir to combine. Cook, stirring frequently, until the vegetables soften and develop some color, approximately 4-5 minutes.
2. Reduce heat to medium and add another tablespoon of olive oil to the skillet. Add the mushrooms and cook, stirring frequently, until the mushrooms are golden brown and start to release their liquid, approximately 5-6 minutes.

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Directions (continued):

3. Add the remaining olive oil and the chicken thighs to the skillet. Season with additional salt and pepper, as desired, and sear, approximately 3-4 minutes per side.
4. Pour in the red wine and deglaze the bottom of the skillet with a wooden spoon. Simmer until liquid is reduced by one half, approximately 3-4 minutes.
5. Add the tomato paste, red wine vinegar, crushed tomatoes, herbs, and crushed red pepper flakes. Season with additional salt and black pepper, as desired, and stir to combine. Cover and gently simmer until the chicken is cooked through and the sauce thickens, approximately 25-30 minutes.
6. While the sauce is simmering, prepare the spaghetti according to the package instructions. Set aside and keep warm.
7. Remove the lid on the sauce and stir in the black olives, parsley, and basil. Serve immediately over the warm, cooked spaghetti with some additional parsley for garnish. Enjoy!



*"Food is symbolic of love
when words are
inadequate."*

~ Alan D. Wolfelt