



## *CHICKEN Cacciatore*

*6 servings*

2 tbsp	PASTENE Pure Olive Oil	30 mL
12	chicken thighs	12
1	large onion, halved and sliced	2
2	garlic cloves, minced	2
1 cup	PASTENE "Kitchen Ready" Ground Tomatoes	250 mL
1	can (28 fl. oz./796 mL) PASTENE Diced Ready Spiced Tomatoes	1
½ cup	chicken stock	125 mL
⅔ cup	dry white wine	150 mL
1	sprig of fresh rosemary	1
1	bay leaf	1
1	jar (7 fl. oz./170 mL) PASTENE Roasted Peppers, drained and sliced	1
½ cup	PASTENE Pitted Olives	125 mL

- Preheat oven to 350°F (180°C).
- Heat olive oil in a large, ovenproof skillet. Add chicken and cook over medium heat until browned on both sides. Remove from skillet.
- In same skillet, cook onion and garlic about 5 minutes over medium heat. Stir in ground and diced tomatoes, chicken stock, wine, rosemary and bay leaf. Bring to a boil.
- Add reserved chicken and bake, uncovered, about 40 minutes or until chicken is tender. Stir in roasted peppers and olives, cook another 5 minutes, and serve immediately, with sautéed watercress if desired.