



# CHICKEN CACCIATORE STYLE

## INGREDIENTS

6 chicken thighs  
2 cloves of garlic  
Rosemary, laurel and sage  
Extra virgin olive oil  
1 medium red onion, peeled and thinly sliced  
Salt and pepper  
2 sticks of celery  
2 carrots  
300 g tomato sauce with pulp  
1 or 2 glasses of Chianti red wine

## INSTRUCTIONS

Peel and cut the vegetables into small dices.

Heat some EVO oil in a pan and brown the chicken thighs, adjust with salt to taste.

Add all the veggies, the tomato sauce and a tiny bit of sugar.

Salt everything and add laurel, rosemary and sage.

Add the wine and let it evaporate over a high flame.

Stir all the ingredients and cover the pan.

Cook for about 40 minutes over a medium-low flame.

The result should be an extremely smooth and slightly steamed chicken.

If the sauce is too dense, add some wine or EVO oil to water it a little bit,

if too liquid let it thicken over the flame.

Serve the hunter chicken with a stick of rosemary and EVO oil previously flavoured over the flame with a mixture of garlic, laurel, rosemary and sage.