

## *Scenes from an Italian Restaurant (Billy Joel)*

### *Chicken Cacciatore*



#### **Ingredients (4 servings):**

- 8 chicken thighs
- 2 teaspoons salt, plus more to taste
- 1 teaspoon freshly ground black pepper, plus more to taste
- ½ cup all-purpose flour, for dredging
- 3 tablespoons olive oil
- 1 large red bell pepper, chopped
- 1 onion, chopped
- 1 cup mushrooms
- 1 garlic clove, finely chopped
- ¾ cup dry white wine
- 1 (28-ounce) can diced tomatoes with juice
- 1 cup Sicilian olives
- ½ cup Capers
- ¾ cup reduced-sodium chicken broth
- 3 tablespoons dried oregano leaves
- ¼ cup coarsely chopped fresh basil leaves

#### **Directions:**

1. Sprinkle the chicken pieces with 1 teaspoon of each salt and pepper. Dredge the chicken pieces in the flour to coat lightly.
2. In a large French oven, heat the oil over a medium-high flame. Add the chicken pieces to the pan and sauté just until brown, about 5 minute per side. If all the chicken does not fit in the pan, sauté in 2 batches.
3. Transfer the chicken to a plate and set aside.
4. Add the bell pepper, onion, mushrooms, and garlic to the same pan and sauté over medium heat until the onion is tender, about 5 minutes.
5. Season with salt and pepper.
6. Add the wine and simmer until reduced about half, about 3 minutes.
7. Add the tomatoes with their juice, broth, capers, olives and oregano.
8. Return the chicken pieces to the pan and turn them to coat in the sauce.
9. Bring the sauce to a simmer and continue simmering over medium-low heat until the chicken is just cooked through, about 20 minutes for the thigh pieces.
10. Serve the chicken and sauce with pasta.
11. Sprinkle with Basil.