

Oven Baked Chicken Cacciatore

Serves 4

INGREDIENTS

4 chicken breasts (bone-in, skin-on)
1 onion
4 **cloves** garlic
1 red bell pepper
1 green bell pepper
200 g mushrooms
2 **stalks** celery
2 **sprigs** thyme
2 **sprigs** rosemary
3 **leaves** sage
2 **tbsp** olive oil
2 bay leaves
2 **tbsp** tomato paste
150 g Kalamata olives
200 ml red wine
300 g canned tomatoes
salt
pepper
bread (for serving)



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METHOD

1. Preheat oven to **220°C Circo Therm®**. Finely chop onion and garlic. Transfer to a bowl and set aside. Thinly slice red and green bell peppers, mushrooms and celery. Add to a bowl. Remove thyme and rosemary leaves from stems, add sage and finely chop herbs together and set aside. When oven is preheated, put chicken breasts on a baking sheet lined baking tray and bake at **220°C for 20 min.** until the skin has browned.
2. Heat oil in an ovenproof pan on Induction Hob **heat setting 6** and sauté the onion, garlic, and vegetables for approx. 3 min. Salt and pepper to taste. Add bay leaves and tomato paste and stir to combine. Add olives, then deglaze the pan with red wine. Add the canned tomatoes, then fill the tomato can about halfway with water and add to the pan. Add herbs.
3. Take the chicken out of the oven and nestle into the pan. Season with salt and pepper. Put the pan in the pre-heated oven and bake at **180°C uncovered for approx. 10 min.** Enjoy with crusty bread!