



Chicken thighs a la cacciatora



Time: 40 min.

Difficulty: Medium

Ingredients (4 people)

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- Puree de tomates 700g 500 gr
- Black olives 10
- Black pepper to taste
- Carrot 1
- Chicken thighs 8
- Extra-virgin olive oil 4 tablespoons
- Garlic 2 cloves
- Onion 1
- Red wine 200 ml
- Rosemary sprigs 2
- Salt to taste
- Stalks celery 2

For this recipe we used:



Preparation

First wash well the chicken thighs and wipe them with a cloth. Then chop the onion, celery and carrot very finely and set aside. In a pan, heat the oil and brown the chicken thighs for ten minutes over high heat. Add the previously chopped onion, celery and carrot, then the olives, whole garlic cloves, rosemary, salt and pepper to taste and let cook for another 10 minutes.

Pour the red wine and let it evaporate. Finally add **Rustic Sauce Pomi**.

Cover with a lid and let cook on low heat for 30 minutes or until the chicken is soft.