



DIRECTIONS

Place 2 TBSPs olive oil in a large skillet.

- Pat dry drumsticks.
- Place flour on plate and coat drumsticks on all sides.
- Heat olive oil over medium flame.
- Carefully add the drumsticks and brown on all sides.
- Remove drumsticks to a clean plate and season with salt and pepper to taste. Set aside.
- Add the rest of the olive oil to the skillet and heat on medium.
- Add the chopped onion and sauté until translucent.
- Add minced garlic and stir for only a few seconds.
- Do not allow garlic to get brown!
- If using red pepper flakes, add them with the garlic.
- Add the sliced mushrooms and sauté until wilted.
- Add drumsticks back to the skillet.
- When the skillet is hot again, add the wine. Stir and cover.
- When wine is almost all evaporated, add crushed tomatoes.
- Stir well to incorporate any stuck bits on bottom of pan (the most flavorful part!).
- Add broth (or water) and roasted peppers.
- Gently stir and cover.
- Cook over low flame for about 20 minutes.
- If sauce gets dry, add more broth.
- Add the olives.
- Cover and cook 15 more minutes or until meat falls off the bone.
- Adjust seasonings, if needed.
- Add chopped fresh herbs (basil, parsley, oregano, etc) to taste.
- Serve hot over pasta or polenta.
- Serves 6.



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Nonna's Chicken Cacciatore

INGREDIENTS

- 12 chicken drumsticks (can substitute with bone-in thighs)
- 3 large roasted red peppers, peeled and sliced
- 12 Oz Baby Bella mushrooms, sliced
- 6 Oz jar pitted olives, preferably mixed (green and black)
- 28 Oz can crushed tomatoes
- 1 medium onion, chopped
- 4-6 garlic cloves, minced
- 4 TBSPs Olive Oil, divided
- 5 Oz red wine
- 1 cup broth or water
- 1/2 cup flour, for coating
- Salt and Pepper to taste
- Fresh herbs to taste
- Red pepper flakes, optional



NONNA'S TIPS

- If substituting with chicken thighs, cook for an additional 15-20 minutes or until internal temperature is 165-170F.
- My version of this recipe uses roasted peppers, which are more digestible than fresh peppers. If you're in a rush, just use jarred roasted peppers.
- Do not allow sauce to become too dry if you're planning on using this recipe to top pasta or polenta. If using alone, it's ok to let sauce reduce to thicker consistency.