

Chicken Cacciatore



Ingredients:

4		Chicken Thighs or equivalent (skin on)
1	T	Olive Oil
2	slices	Bacon or smoked pancetta
½	med	Onion, coarsely chopped
1	rib	Celery, coarsely chopped
1	med	Carrot, peeled and coarsely chopped
3	clv	Garlic, finely sliced
1	T	Balsamic Vinegar
1	T	Brandy
1	T	Worcestershire sauce
2	c	Mushrooms (fresh), sliced
360	ml	<i>Nana</i> Pasta Sauce (<i>Olive</i>)
180	ml	Chicken Broth
		Salt and pepper to taste
2	T	Italian parsley, chopped, for garnish

Directions:

Add the olive oil to a suitable Dutch oven or stewpot. Cook the bacon on medium-high heat until it is crisp, and then set aside to cool. When cool, crumble or chop it coarsely. In the same skillet with the bacon drippings, brown the chicken thoroughly on all sides. Remove from the pan and set aside. In the same pan, add the onions, celery, carrots and garlic. Reduce heat to medium low and cover the pan. Cook for about five minutes.



Remove the lid and add the crumbled bacon, balsamic vinegar, brandy, and Worcestershire sauce. Mix well with the vegetables. Stir in the mushrooms then add the *Nana* Pasta Sauce (*Olive*) and broth; stir to mix well. Cover and simmer over medium-low heat for 20- to 25-minutes. Turn the chicken a few times during this process so it cooks evenly. Remove the cover during the last 5- to 10-minutes if you like a thicker gravy.

Garnish with Italian parsley and serve with Italian or French bread. You can also serve this with boiled potatoes, risotto, herb-butter pasta, or a simple rice pilaf.

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For best results always use *Nana* Pasta Sauce.