

Miele

Chicken Cacciatore with beans and olives

By Miele

20 minutes

Preparation time

50

Cooking time

4-6 Servings

Serves



INGREDIENTS

2 tbsp olive oil
4 chicken Marylands, separated
100 g Italian sausage or pancetta, cut into a small pieces
1 brown onion, finely chopped
½ celery stick, finely chopped
1 small carrot, finely chopped
1 garlic clove, thinly sliced
60 ml (¼ cup) dry red wine
1 x 400 g tin tomatoes
125 ml (½ cup) chicken stock
2 rosemary sprigs
1 bay leaf
1 lemon, zest removed in large pieces and juiced
Salt flakes and pepper to taste
1 x 400 g tin cooked white beans
100 g pitted black olives
½ cup parsley leaves, finely chopped

To serve

Crusty bread
Green salad

METHOD

1. Heat the oil in a gourmet baking dish on medium heat, induction setting 6. Add the chicken and cook for 10 minutes, or until browned all over. Remove the chicken and set aside.
2. Add the sausage or pancetta, onion, celery, carrot and garlic. Cook, stirring, for 5 minutes or until the vegetables are soft.
3. Add the red wine, cook for 1 minute. Add the tomatoes, chicken stock, rosemary, bay leaf and lemon zest. Return the chicken to the pan. Season to taste.
4. Place the gourmet oven dish into the oven on Fan Plus and cook for 40 minutes, turning the chicken pieces once. Add the beans and olives to the pan and cook for another 5 minutes.
5. Stir through the parsley and season with the lemon juice.
6. Serve with crusty bread and a green salad, if desired.

Alternative appliance method

Speed oven

- Cook the chicken cacciatore on Microwave 300W + Fan Plus 190°C for 20 – 25 minutes.