



## Chicken Cacciatore

### Adam Bishop – The Passionate Foodie

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**Serves 4**

**INGREDIENTS:**

12 chicken drumsticks (skin on)  
 50ml olive oil  
 salt & pepper to taste  
 2 onions, roughly chopped  
 2 cloves garlic, chopped  
 2 red capsicums, roughly chopped  
 6 roma tomatoes, roughly chopped  
 300ml tomato puree  
 2tblsp tomato paste  
 200ml dry white wine  
 350ml chicken stock  
 handful of pitted olives  
 zest and juice of 1 lemon  
 1 bunch thyme  
 1 bunch flat leaf parsley, roughly chopped  
 spring onion, sliced and placed in cold water for 1 to 2 hours – for garnish

**METHOD:**

Pre heat oven to 160 degrees  
 French the drumsticks  
 Place in a bowl, drizzle with olive oil, and season with salt & pepper  
 Heat a large flame proof casserole dish to a medium/high heat  
 Drizzle in some oil, add the drumsticks, and seal/brown the legs evenly - remove and set aside  
 Drizzle a little oil into pan, add onions - cook until soft and browned. Add garlic and cook for a further minute  
 Add capsicum, tomato/puree/paste, wine, stock, olives, zest/juice of lemon and thyme to the pot  
 Bring to boil - once boiling, add drumsticks and cover with lid/foil  
 Cook in oven for 1¾ - 2 hours (until chicken is tender)

**TO SERVE:**

Remove pot from oven, and mix the chopped parsley though the sauce  
 Serve over steamed rice – 3 drumsticks per person - pour over sauce and garnish with spring onion.

**ASFM SHOPPING LIST**

**Ingredients**

chicken  
 chicken stock  
 olive oil

vegetables

Tomatoes  
 tomato puree  
 olives  
 white wine  
 herbs

**Stallholders**

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