

Chicken Cacciatore

Servings: 2

INGREDIENTS

Amount	Item
1	Chicken Leg Quarter
2 oz.	Cooking Oil
1	Small Green Pepper Sliced
1	Small Red Pepper Sliced
1	Small White Onion Sliced
1 can	Diced Tomatoes
1 can	Tomato Sauce
1 small can	Black Olives
1 tbsp	Granulated Garlic
1 tsp	Dry Oregano
1 cup	Chicken Stock
To taste	Salt and Pepper

Optional: A splash of white or red wine before simmering.

METHOD

Cut the Peppers and Onions into thin strips and set aside. Open the cans of Tomatoes, Tomato Sauce, and Black Olives. Add the oil to a sauce pan on medium heat. Lightly season the chicken with salt and pepper. Gently lay the chicken skin side down into the oil. Let the chicken cook until golden brown. (about 4 minutes). Do the same to the other side of the chicken. Remove the chicken from the pan. Add some cooking oil to the pan and cook the peppers and onions for 2 minutes. Add the Chicken and all other ingredients. Cook 15 mins covered.

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