

SABRINA'S CHICKEN CACCIATORE



By Food lovers recipes

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1kg Chicken cut into portions.

1 Onion sliced

1 Clove garlic

80 ml Olive Oil

2 Sticks Celery

2 Carrots peeled and sliced

Black Olives

1 tin chopped tomatoes

Parsley

Chicken Stock dissolved in 500ml water

1 glass of white or red wine

Sauté onion and garlic in olive oil add chicken portions and brown. Add wine and let it evaporate. Add your carrots and celery stir then add you tomatoes and chicken stock and olives. Let is cook for about 1 hour on slow/medium heat or until Tomatoe has thickened. Garnish with parsley. Serve on a bed of rice.

Recipe and photo: Sabrina Merli