

# Chicken Cacciatore

RECIPE BY Rose Street Pantry

PREP 15 MIN

COOK 45 MINS

SERVES 3

LEVEL CAPABLE

## INGREDIENTS

- 1 onion (any type)
- Cracked pepper
- 40g/2 tablespoons of butter
- Garlic – 4-6 cloves – peeled and chopped
- 300g pitted Kalamata olives (Mount Zero)
- 500g diced chicken/chicken tenderloins
- ½ tablespoon of chicken bone broth/stock powder (Tone Made/San Elk)
- ½ tablespoon of vegetable stock powder (San Elk)
- 1 punnet of cherry tomatoes or 2 fresh diced tomatoes
- 150g of tomato paste
- 1 tin of diced tomatoes
- Rice or pasta of your choice
- Large pinch of salt (Murray River)
- 60g/3 tablespoons olive oil (Mount Zero)
- Parmesan cheese finely grated (approx 100g)
- Fresh herbs: parsley, basil, rosemary, thyme – (reserve some fresh chopped parsley leaves for serving)

## METHOD

- STEP 1** Chop onion, garlic and herbs and fry in olive oil, butter and salt for approx. 10 minutes with the lid on (reserve chopped parsley leaves for later)
- STEP 2** Add diced chicken/tenderloins, chicken stock, veg stock. Stir and cook with the lid on for 5 minutes.
- STEP 3** Add tomato paste and olives and cook for a further 5 minutes.
- STEP 4** Add tinned tomatoes, half the parmesan and cook until chicken is cooked through (approx. 15-20 mins)
- STEP 5** Season with salt and pepper, add cherry tomatoes and freshly chopped parsley leaves.
- STEP 6** Serve with finely grated parmesan and pasta or rice of your choice.