

Chicken Cacciatore with Alisos

Serves six people

1 clove garlic, peeled and cut in two
5 tablespoons Extra Virgin Olive Oil
1 medium yellow onion, roughly chopped into $\frac{3}{4}$ " pieces
3 carrots, roughly chopped into $\frac{3}{4}$ " pieces
3 sticks celery, roughly chopped into $\frac{3}{4}$ " pieces
6 ounces tomato paste
1 cup red wine
1 35 ounce can whole peeled tomatoes
2 sprigs of rosemary
1.5 cups Extra Virgin Olive Oil
1 whole chicken, cut into six pieces
 $\frac{1}{2}$ cup flour
Teaspoon each salt and pepper
6 ounces Italian brown mushrooms, quartered
Zest of an orange
2 tablespoons parsley, chopped



1. Rub the inside of a large skillet with the garlic cloves; then chop up the garlic.
2. Add the oil to the pan and sauté the vegetables for 3 minutes.
3. Add the tomato paste and stir the vegetables to coat. Sauté for about 5 minutes, until the paste begins to stick.
4. Add the wine, stir to incorporate, simmer until the liquid has evaporated.
5. Add the canned tomatoes and rosemary sprigs and allow to simmer while frying the chicken.
6. In a separate cast-iron skillet, heat the olive oil.
7. Mix the flour, salt and pepper, dredge the chicken pieces then fry until golden. Drain.
8. Add the chicken to the sauce and simmer for 15 minutes.
9. Add the mushrooms on top of the sauce and let them sweat for 3 minutes before stirring them in. Simmer for 15 minutes.
10. Serve over risotto; sprinkle with orange zest and parsley.