

Chicken Cacciatore with Bacon, Sweet Peppers & Mushrooms

2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 45 minutes

Windy Meadows Family Farm Bone-in Chicken Thighs, thawed
Kitchen Pride Mushrooms, washed immediately before use
Johnson's Backyard Garden Sweet Peppers, washed, stem and seeds discarded
Terra Preta Farm Red Onion, ends trimmed, outer layer discarded
Johnson's Backyard Garden Tomatoes, washed
Farmhouse Kitchen Cacciatore Sauce, thawed
Sea salt and fresh cracked black pepper
Olive or vegetable oil

STEP 1 Prepare the vegetables. Chop the mushrooms, sweet peppers, onions into approximately 1/4" thick pieces. Halve the tomatoes. Set vegetables aside.

STEP 2 Place a large saute pan over medium-high heat. While the pan heats, pat both sides of the chicken dry with paper towels and season the pieces all over with salt and pepper. When the pan is hot, add 1 tbsp. oil, followed by the chicken pieces, skin-side down. Brown the chicken for about 5 minutes until the skin is browned, then flip, and continue cooking for an additional 5 minutes. Transfer the chicken to a plate and set aside.

STEP 3 Return the pan with oil and chicken fat to the stove over medium heat. Add the peppers, mushrooms, and onions. Season with 1/2 tsp. salt and pepper. Saute for 5 minutes. Carefully add in the cacciatore sauce and tomatoes. Stir to combine. Return the chicken (and any juices that have collected in the plate) to the pan. Turn the pieces to coat. Bring the sauce to a simmer and then reduce the heat to medium-low. Continue simmering the chicken until cooked through, about 20 minutes. The internal temperature of the chicken, when measured at the thickest part, should reach 165°F.

STEP 4 Transfer the chicken to serving plates. If desired, boil the sauce until it thickens slightly, about 3 minutes. Season with salt and pepper to taste. Spoon the sauce over the chicken.

Enjoy!