



# Chicken Cacciatore

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 6 red bell peppers
- EVOO
- Sea salt and black pepper
- 1 1/2 cups flour
- 2 tablespoons garlic powder
- 1 tablespoon dried oregano
- 1 egg
- 1/2 cups milk
- 4 chicken breasts
- 6 garlic cloves halved lengthwise
- 1 onion sliced thin
- 2 ripe tomatoes chopped coarse
- 1/4 lemon, sliced THIN
- 3 anchovy fillets
- 1 tsp red pepper flake

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- 1/2 bunch fresh basil (1/4 to flavor the base, 1/4 to finish the dish)
  - 1 cup dry white wine (used chardonnay)

## Instructions

**Prepare the peppers** - they take the longest. Preheat the broiler and de-seed the peppers and cut in half lengthwise. Toss peppers in EVOO, salt, pepper. Place in a 9x13 pan or an edged cookie sheet - skin side up. Broil for 10 mins or until charred and blistered. Don't think you're burning them - the blacker, the better for skinning. Place peppers in a ziploc bag and let the sweat for about 10 mins. Peel and roughly chop. Set aside.

In one bowl, season the flour with the garlic powder, oregano, and salt/pepper. Whisk egg and milk in a separate shallow bowl.

Dredge chicken in the flour, then the egg, then the flour again. Set aside.

In a deep skillet, over medium heat, add about 3 turns of EVOO, or enough to cover the bottom for frying. Add the chicken and fry about 8 mins. Turn and brown another 10 mins. Set chicken aside. You're done with that skillet.

In a cast iron dutch oven, add 3 more turns of EVOO. Add garlic, onion, tomatoes, lemon slices, anchovies, red pepper flake, half the roasted peppers and half the basil. Season with salt & pepper. This is the base. You want it to get pulpy, and break down. Simmer about 20 mins, stirring often.

Add remaining roasted peppers and remaining basil. Tuck the chicken pieces into the base and add wine. Turn heat to low and cover. Simmer for 20 mins more. Serve over angel hair.

This makes a ton, so have friends over!

*\*This is adopted from a Tyler Florence recipe.*