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# Pollo Alla Cacciatore

A dead simple Italian 'hunter's style' chicken with minimum use of pots and washing up! Ideal for your slow cooker or bottom oven.

900g chicken thighs, quarters or a whole chicken jointed  
850ml chicken stock made from bones and trimmings

6 tbsps. olive oil

1 small carrot

1 stalk celery

a glass of dry white wine (Trebiano, Verdicchio etc)

450-500g tomatoes, peeled, seeded and chopped (tinned will do fine but do pick an Italian brand of plum tomato like Roma or San Marzano)

1 bay leaf

a few good juniper berries or a small handful of salted Lipari capers

30g dried mushrooms, reconstituted in warm water

1 clove garlic

a small handful of parsley, chopped

Trapani sea salt & pepper

Wash the chicken parts and pat dry. Sauté carrot, celery, onion, and garlic gently in olive oil then add the chicken pieces, salt and pepper, bay leaf, juniper berries or washed and squeezed capers. Turn up the heat and brown the chicken then add the wine. When the alcohol has evaporated, add the porcini mushrooms, 500g of chopped tomatoes and half a cup of chicken stock. Cook for an hour or so over medium heat or pop in a slow cooker or bottom oven until you get back from work.

Before serving add a small handful of chopped parsley.

Serves 4.

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