

TRADITIONAL CHICKEN CACCIATORE



Category: Fish and meat
main courses

Created: on 2017-04-09
Qualified by: Supercook AUS
Suggested by: ErinJ
Total processing time: 41:05
Minutes

INGREDIENTS FOR 4 SERVES

2	carrots, cut in chunks
100 gram	celery, cut in chunks
1	onion
1 clove	garlic
125 milliliter	olive oil
500 gram	chicken, cubed
1 teaspoon	rosemary, dried (or fresh equivalent)
1 teaspoon	oregano, dried (or fresh equivalent)
1 teaspoon	basil, dried (or fresh equivalent)
	salt to taste
	some pepper to taste
1 cup (AUS 250 ml)	red wine
500 gram	passata

STEP BY STEP - PREPARATION

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