



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Seymour's Chicken Cacciatore

This was one of Seymour's signature recipes when we were dating years ago. As the weather turns cooler we have revived this classic recipe for a "hunter's stew" and he wins the girl's heart again.

Ingredients:

2 TBL Extra virgin olive oil

2 lb. chicken pieces, your choice-we like thighs but the equivalent of 1 whole chicken

1 large onion, chopped

1 red pepper, chopped

5 large mushrooms, thickly sliced

3 cloves of garlic, chopped

28 oz can of whole plum tomatoes, drained

3/4 cup dry white wine

3/4 cup chicken broth or water

1 1/2 tsp of oregano

Bay leaf

3 TBL capers

salt

pepper

sprig of rosemary for garnish

Process:

Brown chicken in oil and pour off any excess fat. Set chicken aside and sauté onions, pepper, mushrooms and garlic on medium heat until soft. Add tomatoes and break up into smaller pieces with spatula or large spoon. Add chicken pieces, wine, broth, oregano, and bay leaf and simmer for 45 minutes or so until flavors have blended and chicken is done. Add capers, salt and pepper to taste, and a sprig of rosemary for garnish. Serve over rice, potatoes, or pasta of your choice.

Enjoy with friends!

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes