



Pollo alla cacciatora

Spicy Mediterranean Chicken in a Tomato-Red Wine Sauce



Medium



4 Servings



110 min.



"Pollo alla cacciatora" is an Italian hunter-style chicken dish, but loosely translated from Italian, it means: fresh chicken in a delicious tomato and red wine sauce with fragrant rosemary. Garlic, a wonderful Italian red wine, and, of course, rosemary are absolute musts for this dish.

Ingredients

1 soup chicken
1 tbsp ORO di Parma
tomato paste, triple-
concentrated
1 can ORO di Parma
chopped tomatoes with
herbs (425 ml)
1 white onion
3 garlic cloves
1 sprig of rosemary
3 juniper berries
250 ml dry red wine
6 tbsp extra virgin olive
oil, salt, and freshly
ground pepper

Step 1: The Preparation

First, cut the chicken into breasts, thighs, back, and wings using a sharp kitchen knife. Alternatively, you can use chicken drumsticks. That way, you won't have to cut it up. Slice the onion into thin half-rings and chop the juniper berries and garlic into small pieces. Rinse the fresh rosemary under cold water.

Step 2: The Soup Chicken

Take a large skillet, pour in about half of the olive oil, and heat it up. Then briefly sauté the chopped chicken pieces until they are lightly browned. Once that's done, remove the chicken from the skillet and set it aside.

Step 3: Red Wine Reduction

Next, pour the red wine into the pan that held the chicken. Stir the meat juices and oil into the wine. Let everything simmer for 5 minutes, stirring occasionally, until about half of the liquid has reduced. Pour the red wine reduction into a small bowl and set it aside so you can continue using the pan.

Step 4: The Sauce

Now add the remaining olive oil to the pan and sauté the garlic, rosemary, and juniper berries together with the onion pieces until they're golden brown. Then, over medium heat, sauté the tomato paste with the chicken for 5 minutes. Turn up the heat and add the red wine reduction back to the pan. Let it cook for another 5 minutes, then stir in the chopped tomatoes with herbs.

Step 5: Braising

Finally, all you have to do is cover the pan with a lid and let the pollo alla cacciatora simmer over low heat for 1 hour. Season the sauce to taste with salt and freshly ground pepper at the end.

Step 6: The Finale

Serve this wonderfully fragrant chicken with a little rosemary. It goes best with Italian bread, rice, or polenta. Buon appetito!

Used products:



You can find this and more delicious recipe ideas at:
www.oro diparma.de/en/italian-recipes