



ROSH CHODESH CLUB
WITH CHEF GABE

ONE PAN CHICKEN CACCIATORE



Serves: 2

Ingredients

3 tbsp Bartenura extra virgin olive oil	½ (8 oz) can Tuscanini crushed tomato
2 chicken breast preferably airline cut	8 oz water
1 small eggplant half moon cut	2 to 3 sprigs fresh thyme
¾ of a medium onion diced	salt and pepper
1 whole bell pepper cut into strips	2 tbsp chiffonade basil
6 mushrooms sliced	drizzle of Tuscanini balsamic reduction
2 Gefen crushed garlic cubes	
¼ cup Tuscanini red cooking wine	
1 (8 oz) can Tuscanini whole cherry tomatoes	



Directions

Preheat the oven to 400°F.

Season the chicken with salt and pepper and sear both sides on a hot pan over medium high heat. Remove the chicken reserve for later.

Add more oil to the pan and brown the eggplant. Once the eggplant is brown, remove from the pan and reserve for later. Sauté the onions and peppers for a few minutes. Next add the mushrooms and garlic and continue to cook for 3 minutes. Deglaze the pan with the red cooking wine. Add the canned cherry tomatoes, crushed tomatoes, water, browned eggplant, and thyme and cook for 2 more minutes.

Nestle the chicken into the sauce skin side up. Place a lid on the pan and put in the preheated oven for around 20 minutes.

After 20 minutes, remove the pan from the oven and check if the chicken is cooked through. Season the sauce with salt and pepper to taste.

Serve one chicken breast to each person and garnish with the sauce, basil, and a drizzle of balsamic reduction.

Enjoy with the Herzog Special Reserve Lake County.

