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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

Chef Feker's Chicken Cacciatore (aka, Hunter's Chicken)

Serves: 4

Ingredients

- 2 chicken thighs
- 2 chicken drum sticks
- 2 chicken breasts with skin and backbone, halved crosswise
- 2 teaspoons salt, plus more to taste
- 1 teaspoon freshly ground black pepper, plus more to taste
- 1/2 cup all-purpose flour, for dredging
- 3 tablespoons olive oil
- 1/2 large carrot, sliced on a bias
- 1/2 large zucchini, sliced on a bias
- 1 lbs of mushrooms sliced
- 1 large red bell pepper, sliced
- 1 onion, sliced
- 1 medium potato, cubed in 1/4 inch
- 3 garlic cloves, finely chopped
- 3/4 cup dry white or red wine
- 1 (28-ounce) can diced tomatoes with juice or 3 medium-sized fresh tomatoes
- 1 cup sodium-free chicken broth
- 3 tablespoons drained capers, chopped
- 1 1/2 teaspoons oregano leaves
- 1/4 cup coarsely chopped fresh basil leaves

Directions

1. Dredge the chicken pieces in the seasoned flour to coat lightly.
2. In a large heavy-bottom sauté pan, heat the oil over a medium-high flame. Add the dredged chicken few at a time to the pan and sauté until brown, about 4 minutes per side. Sauté in no less than 2 batches.
3. Transfer the chicken to a plate and set aside. Add the carrot, bell pepper, onion and garlic and half of the mushrooms to the same pan and sauté over medium heat until the onion is tender, about 4 minutes. Season with salt and pepper.
4. Add the wine and simmer until reduced by half, about 3 minutes.
5. Add the tomatoes, with their juice, broth, capers and oregano. Return the chicken pieces to the pan and turn them to coat in the sauce. Bring the sauce to a simmer.
6. Continue simmering over medium-low heat until the chicken is just cooked through, about 30 minutes for the breast pieces, and 20 minutes for the thighs.
7. Remove chicken from sauce, add the remaining mushrooms, reduce to a consistency desired about 4 minutes on medium heat and return chicken. Add basil and simmer for another minute and serve.