

Chicken Cacciatore

Disney's Contemporary Resort

Chef Mickey's



Ingredients

- 1/4 cup Vegetable Oil
- 1 Whole Chicken (Cut into 8 pieces)
- 1 cup Onion Chopped Fine
- 1/2 lb Sliced Mushrooms
- 1 tbsp. Chopped Garlic
- 2 - 14 ounces Canned Tomatoes
- 1/2 cup Red Wine
- 1 tbsp. Fresh Oregano Chopped
- 1 tbsp. Fresh Basil Chopped
- 1 tbsp. Fresh Thyme Chopped

Directions

1. Heat a deep skillet over medium heat with oil.
2. Brown the chicken in the skillet, remove and set aside.
3. Brown the onions and mushrooms, add the garlic.
4. After the mixture has cooked, add the rest of the ingredients, including the chicken and any juices that are in the plate.
5. Simmer the mixture, stirring occasionally to break up the tomatoes. Approximately 30-35 minutes or until the chicken is tender.
6. Serve over fresh cooked pasta. Sprinkle with fresh grated parmesan cheese if desired.

