**Chicken Cacciatore**

**Ingredients:**

2 Tbsp. olive oil

5 cloves garlic, minced

1 onion, large dice

1 Tbsp. 6 pepper blend

2 green bell peppers, large dice

1 cup olives, pitted and roughly chopped

1 pkg. mushrooms, quartered

2 sprigs of rosemary, washed

4 cups chicken thigh meat

1 cup red wine

4 cups chopped tomatoes

Salt and pepper to taste

**INSTRUCTIONS**

1. In a large pot, heat the olive oil over medium high heat.
2. Add the onions, garlic, rosemary, and 6 pepper blend. Cook for about 7 minutes, or until color develops on the onions.
3. Add the peppers and mushrooms and cook for another 5 minutes, until the mushrooms soften. Season with salt and pepper
4. Stir in the olives and chicken meat. Cook until good color develops on the chicken.
5. Deglaze the pan with red wine. Let this cook until it is reduced by half.
6. Add the tomatoes and bring to a simmer.
7. Turn the heat down to low; put a lid on the pot, and let cook for at least 10 minutes. Check the doneness of the chicken. If it is not cooked through, continue to cook until it is.
8. Adjust seasonings to taste.