

LA FAMIGLIA

CIARDELLI CHICKEN CACCIATORE

Here is one of our Mom's recipes which we must have had over a thousand times by now, first in her kitchen now in ours. Sometimes when we are in the mood for red wine but not for meat, this recipe is the ticket. This recipe serves 4-5 but we almost always double it up because the leftovers the next day are delicious!

INGREDIENTS

- 3 lbs chicken breast cut into pieces
- 1 medium size onion chopped
- 1 large stalk celery finely chopped
- ¼ lb medium size mushrooms quartered
- 1 can Italian tomatoes coarsely chopped
- 1/3 cup dry red wine – La Famiglia 2005 Snows Lake Vineyard Barbera
- 2 cloves garlic minced or ½ tsp garlic powder
- 4 tblsp olive oil
- 1 can sliced black olives (optional)
- 1 jar artichoke hearts (optional)
- salt & pepper to taste

DIRECTIONS

Brown chicken in heated olive oil

Remove chicken and set aside

Cook onion, garlic, celery and mushrooms until onions are slightly browned (about 10 minutes)

Return chicken to pan, add tomatoes and wine, cover and simmer about 45 minutes or until chicken is tender

Serve with white or brown rice.