Chicken Cacciatore

If you want to add some creativity and new flavors to your basic chicken cacciatore recipe, try this one with the addition of celery, carrots, and peppers! We use boneless thighs for this recipe because they can be a cheaper, juicier, and more flavorful cut, but you could also use breasts or bone-in-thighs.

Serves 50 adults

Ingredients

1 cup oil
25 lb. skinned, boneless chicken thighs
2 ½ cups onion, diced
1 ½ cups celery, sliced thinly
1 lb. (6 medium carrots) carrots peeled, chopped
2 tablespoons garlic, minced
2 #10 cans whole tomatoes, undrained and chopped
2 ½ cups mushrooms, sliced
½ cup fresh parsley, chopped
1 ½ cups green bell pepper, diced
1 tablespoon dried whole basil
1 tablespoon dried whole oregano
2 tablespoons salt
1 teaspoon black pepper

Directions

1. Preheat oven to 350°F.
2. Season chicken with salt and pepper and lightly coat with oil. Place chicken evenly on sheet trays. . Roast in the oven for 20 to 30 minutes.
3. In a large skillet heat enough oil to sauté onions, celery, and garlic. Sauté until vegetables are tender.
4. Place chicken in skillet with tomatoes and remaining ingredients. Cover and simmer for 20 minutes, or until chicken is done cooking.