

Chicken Arrabbiata With Pancetta



Preparation time: 80 min

Difficulty: Medium

Ingredients

- Dried oregano: 1 teaspoon
- Dry red wine: ½ cup
- Finely chopped fresh basil: 3 tablespoons
- Finely chopped fresh parsley leaves: 3 tablespoons
- Finely chopped onion: ½ cup
- Finely chopped red chili peppers: 1 to 2 (or 2 tsp of red chili flakes)
- Garlic cloves: 3 minced
- Medium chicken thighs: 6 trimmed of excess fat & skin
- Olive oil: 4 tablespoons
- Salt & pepper: To taste
- Smoked pancetta: 6 ounces diced
- Water: ½ cup

For this recipe we used:

Chopped Tomatoes 1 box



Preparation

Preheat oven to 400 degrees F. Heat the oil in a large frying pan over medium heat and brown the chicken thighs well, about 5 minutes on each side. Transfer to an oven-proof casserole dish.

Add the onions, garlic and pancetta to the frying pan and cook, stirring often, until the onions are translucent and the pancetta is beginning to brown, about 5 minutes. Add the red wine to the pan and cook over high heat until reduced by half.

Pour the **Pomì chopped tomatoes** into the frying pan along with the water, oregano, parsley, basil, chili pepper, salt and pepper. Bring to a boil, and then pour the tomato mixture over the chicken.

Cover the casserole dish with aluminum foil and bake for 25 minutes. Remove the foil and cook an additional 20 minutes to thicken the sauce. Taste the sauce and adjust the salt and pepper as needed. Place the chicken on a platter and spoon the sauce over top and serve immediately.

Recipe by Deborah Mele of ItalianFoodForever.com