Pomì
O Così. O Pomì.

Chicken thighs a la cacciatora



Preparation time: 40 min
Difficulty: Medium

Ingredients

- Black olives: 10
- Black pepper: to taste
- Carrot: 1
- Chicken thighs: 8
- Extra-virgin olive oil: 4 tablespoons
- Garlic: 2 cloves
- Onion: 1
- Red wine: 0.8 cups
- Rosemary sprigs: 2
- Salt: to taste
- Stalks celery: 2

Preparation

First wash well the chicken thighs and wipe them with a cloth. Then chop the onion, celery and carrot very finely and set aside. In a pan, heat the oil and brown the chicken thighs for ten minutes over high heat. Add the previously chopped onion, celery and carrot, then the olives, whole garlic cloves, rosemary, salt and pepper to taste and let cook for another 10 minutes.

Pour the red wine and let it evaporate. Finally add **Pomì Finely Chopped Tomatoes**.
Cover with a lid and let cook on low heat for 30 minutes or until the chicken is soft.

For this recipe we used:

Finely Chopped Tomatoes 1.1 lbs.

