

Chicken Cacciatore

Ingredients:

- ½ cup plus 2 tablespoons extra virgin olive oil
- 2 garlic cloves, pressed
- 2 tablespoons Balsamic vinegar
- 1 teaspoon crushed red pepper flakes
- 3 teaspoon fresh rosemary, 5 sprigs stripped and leaves chopped
- 4 large portabella mushroom caps, wiped clean
- 1 ½ pounds – 4 boneless, skinless breasts
- Coarse black pepper
- Kosher salt
- 2 thinly sliced and seeded Italian light green peppers - cubanelle
- 1 medium red onion, thinly sliced
- 1 28-oz. can fire roasted diced or crushed tomatoes – (lightly drained)
- Handful flat-leaf (Italian) parsley, chopped
- Worcestershire

Directions:

1. Heat a grill pan or outdoor grill to high heat. You can also use a heavy bottom pan on the stove for both the chicken and mushrooms.
2. In a large bowl, combine balsamic vinegar, Worcestershire, crushed red pepper flakes and rosemary. Then whisk in about ½ cup extra virgin olive oil.
3. Run the mushrooms through the marinade and transfer to a plate to reserve.
4. Add chicken to the remaining marinade and coat evenly. Let sit for 2-3 minutes.
5. Season one side of the chicken with salt and pepper.
6. Season the cap of mushroom with pepper only until done grilling, then add salt.
7. Place both mushrooms and chicken season side down.
8. Place a heavy skillet on the mushroom caps to cook quickly, approximately 3-4 minutes per side until dark, tender and well marked.
9. While chicken and mushrooms cook, add 1 tablespoon olive oil into a hot skillet.
10. Add garlic, pepper and onions to skillet and season with salt and pepper.
11. Cook and toss frequently for approximately 7-8 minutes.
12. Add tomatoes and parsley and heat through, approximately 1 minute.
13. Remove from heat.
14. Thinly slice mushrooms and chicken and arrange on platter.
15. Cover with the sauce mixture and serve.