

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's CHICKEN CACCIATORE

A Hearty Italian Classic!

Tender chicken in a savory tomato sauce with peppers, onions and olives — full of Mediterranean flavor!

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 MIN	50 MIN	65 MIN	4

INGREDIENTS

CHICKEN

- 4 bone-in, skinless chicken thighs (or breasts)
- 1 tbsp olive oil
- Salt and pepper, to taste

SAUCE & VEGETABLES

- 1 medium onion, sliced
- 1 red bell pepper, sliced
- 1 yellow bell pepper, sliced
- 3 cloves garlic, minced
- 1 (28 oz) can crushed tomatoes
- 2 tbsp tomato paste
- 1/2 cup pitted black olives
- 1/2 cup green olives
- 1/2 cup chicken broth (or dry white wine)

SEASONINGS

- 1 tsp dried oregano
- 1/2 tsp red pepper flakes (optional)
- 1 bay leaf

INSTRUCTIONS

1. Season the chicken with salt and pepper.
2. Heat olive oil in a large skillet or Dutch oven over medium-high heat. Brown the chicken 4–5 minutes per side. Remove and set aside.
3. Add the onions and bell peppers to the skillet and sauté for 4–5 minutes until softened.
4. Add the garlic and cook for 30 seconds.
5. Stir in crushed tomatoes, tomato paste, chicken broth, oregano, red pepper flakes (if using), and bay leaf.
6. Return the chicken to the skillet, nestling it into the sauce.
7. Bring to a gentle simmer, cover, and cook for 35–40 minutes, or until the chicken is tender and cooked through).
8. Remove the bay leaf and adjust seasoning to taste.
9. Serve hot and enjoy!

Made with love from my kitchen to yours!

BUBBIE'S TIPS

- Use chicken thighs for extra flavor and tenderness.
- Let it simmer low and slow for the best taste.
- Add a splash of dry white wine for a richer flavor (optional).
- Serve with crusty bread to soak up the delicious sauce!
- Simple, wholesome ingredients create the best meals!

SERVING IDEAS

- Serve over pasta, rice or creamy polenta.
- Pair with a fresh green salad.
- Add a side of roasted vegetables.

SIMPLE INGREDIENTS | BOLD FLAVORS | EASY RECIPES | MADE WITH LOVE | FAMILY FAVORITES

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