

Chicken Cacciatore



Ingredients

- 8 chicken thigh fillets, boned and trimmed
- 3 bay leaves
- 1 small sprig fresh rosemary, leaves finely chopped
- 300ml light dry red wine
- 1 bulb garlic
- 1 brown onion, thinly sliced
- 1 yellow capsicum, thinly sliced
- 1 cup button mushrooms, thickly sliced
- 2 x 400g cans crushed tomatoes
- 1 tbsp tomato paste
- 1/2 cup mixed pitted olives
- Handful fresh parsley, finely chopped, for garnish

Directions

- Step 1 – Season the chicken thigh fillets with salt and pepper then add the chicken to a large Ziplock bag along with the bay leaves, rosemary and red wine. Allow the chicken to marinate overnight.
- Step 2 – Drain the chicken from the marinade, reserve the marinade. Pat the chicken dry. Prepare the BBQ for direct cooking over medium heat (180°C). Ensure the grills are clean.
- Step 3 – Cut the top off the bulb of garlic, drizzle with a little olive oil and wrap in aluminium foil. Coat the chicken with a little olive oil and place the chicken and the wrapped garlic bulb directly on the grills. Cook the chicken on both sides until just cooked through and slightly charred. Remove the chicken



pieces from the BBQ and cover tightly with aluminium foil. Continue to cook the garlic bulb until softened.

Step 4 – Remove the garlic bulb from the foil, allow to cool, then squeeze out the garlic flesh into a small bowl. Reserve half for later use (store in a glass jar covered in olive oil). Meanwhile change the configuration of your BBQ to an indirect cooking method. (If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, put a trivet and convection tray in place).

Step 5 – In a large casserole dish or Dutch oven (with a lid), toss together half of the roasted garlic along with the onion, capsicum, mushrooms, tomatoes, tomato paste, olives and the reserved marinade. Place the chicken pieces into the dish, coating in the tomato mixture. Cover the dish with the lid, place the dish into the BBQ, away from direct heat, and cook for one hour. Remove from the BBQ, sprinkle with the chopped parsley and serve immediately.

