



# MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

## CHICKEN CACCIATORE

*RECIPE 85/98*

### **What you will need:**

- 1/4 cup flour
- 1 tea spoon salt
- 3/4 tea spoon black pepper
- 1.3 kg skinless chicken drumsticks and thighs
- 2 table spoons Morgenster Extra Virgin Olive oil**
- 1 large onion
- 225 g mushrooms sliced
- 1 cup chicken broth
- 1 cup Morgenster NU Sangiovese 2014**
- 2 medium tomatoes chopped
- 2 cloves garlic
- 1/4 tea spoon red pepper flakes
- 1/4 tea spoon oregano
- 1 table spoon anchovy fillets, finely chopped
- 1 table spoon parsley

### **How to prepare:**

In small bowl, mix flour and 1/2 tea spoon of salt and pepper. In large mixing bowl, toss chicken pieces with oil. Add flour mixture from small bowl to mixing bowl and toss to coat chicken.

Place chicken in a large slow cooker or roasting pan. Add onion, mushrooms, broth, wine, tomatoes, garlic, red pepper, oregano and remaining salt and pepper. Cook on low for 6 hours or in the oven at 160 degrees Celsius until the chicken is tender and almost falling off the bone. Just before serving, stir in anchovy fillets and parsley. Makes 4 servings. Serve with a classic Italian red wine. We suggest **Italian Collection Tosca 2009**.

**FLOS**  
**OLEI**  
**2014**

**MORGENSTER**  
EXTRA VIRGIN OLIVE OIL  
**AWARDED 98%**  
**1 OF 11 WORLDWIDE**