

CAST-IRON CHICKEN CACCIATORE

(Adapted from "Classic Cast Iron")

Makes: 4 servings



6-8	bone-in skin-on chicken pieces
Salt and pepper	to taste
1/2 cup	all-purpose flour
4 Tbsp	canola oil
2	red bell peppers, seeded and sliced
2	green bell peppers, seeded and sliced
1	medium onion, diced
3-4	cloves garlic
2 cups	mushrooms
crushed red pepper	to taste
fresh thyme	to taste
1/2 cup	dry white wine
2 cups	crushed tomatoes

Hot cooked pasta

Garnish: shredded Parmesan cheese, fresh thyme

1. Preheat oven to 375°.
2. Wash and pat dry chicken pieces. Season with salt and pepper; dredge in flour.
3. In a large cast-iron skillet, heat oil over medium heat. Add chicken, skin side down; cook until browned, 3-4 minutes per side. Remove chicken; set aside.
4. Drain half of fat; discard. Place skillet back over medium heat. Add bell peppers, onion and garlic; cook, stirring occasionally, for 1 minute. Add mushrooms; cook, stirring constantly, for 1 minute. Add red pepper and thyme to taste; season with salt and pepper. Add wine, scraping bottom of pan to deglaze and bring mixture to a boil. Pour in tomatoes, stirring to combine. Place chicken back in skillet.
5. Bake until a meat thermometer inserted in thickest portion registers 160°, 35-40 minutes. Serve with cooked pasta. Garnish with Parmesan and thyme, if desired.