



# Chicken Cacciatore with Soft Polenta



DIFFICULTY: MEDIUM



PREPARATION TIME: 20  
MINUTES



COOKING TIME: 1 HOUR

## Ingredients

### Chicken Cacciatore

8 chicken lovely legs  
Salt & pepper  
2tbsp olive oil  
120g pancetta, chopped  
1 onion, chopped  
2 cloves garlic, chopped  
2 carrots, diced  
¾ cup chopped celery  
2 x 400g cans chopped tomatoes  
2 tsps brown sugar  
1tbsp dried oregano  
½ cup pitted black olives  
½ cup chopped continental parsley

### Soft Polenta

2 cups milk  
2 cups water  
1 tsp salt  
1 cup polenta  
60g butter, chopped

## Method

### Chicken Cacciatore

Season the chicken with salt and pepper. Heat a large pan over a medium to high heat, Induction level 7. Add the oil then the chicken & cook until golden brown on all sides.

Remove from the pan and set aside. Add the pancetta, onion & garlic to the pan and fry for 3 to 4 minutes until lightly golden. Add the carrots & celery and mix well. Stir in the canned tomatoes, sugar & oregano then return the chicken to the pan. Mix to coat the chicken with the sauce.

Place the lid on the pan then reduce heat to a steady simmer and cook for 45 to 50 minutes or until chicken is tender. Stir through the olives and parsley.

Serve with Soft Polenta.

### Soft Polenta

Place the milk, water & salt in a large saucepan and bring to the boil over a medium to high heat, induction level 7.

Pour the polenta into the saucepan in a steady stream, whisking constantly. Reduce the heat to low and continue cooking, whisking constantly until the polenta comes to a gentle boil and has thickened.

Stir in the butter & cheese.

## Notes