



## RUSTIC CHICKEN CACCIATORE

Serves 4-6

### INGREDIENTS

½ ounce dried porcini + 1½ cups hot water (for broth)  
8-10 bone-in, skin-on chicken thighs  
Kosher salt + cracked black pepper  
4 tablespoons Extra-virgin olive oil  
1 medium onion, finely minced  
2 celery stalks, diced  
2 garlic cloves, minced  
½ teaspoon red pepper flakes (optional)  
8 ounces cremini mushrooms, sliced  
½ cup red wine  
1 (24-ounce) jar **Martone Street Campagna Sauce**  
½ – ¾ cup reserved porcini mushroom broth  
Handful Taggiasca, Kalamata or Gaeta olives (pits removed)  
2 teaspoons red wine vinegar  
Fresh parsley, chopped  
Fresh basil, torn  
Olive oil (for finishing)

### INSTRUCTIONS

Soak the dried porcini in 1½ cups hot water for 20 minutes. Strain through a fine sieve, reserving 1 cup of the liquid. Chop the softened porcini.

Thoroughly pat the chicken thighs dry and season with salt and pepper. Heat the olive oil in a large pan over medium-high heat. Sear the thighs, skin-side down, until deeply golden, 6-8 minutes per side. Transfer to a plate.

Lower the heat to medium. Into the same pan, add the onion, celery, garlic, and chili flakes (if using). Season with salt and pepper, and cook for 7-8 minutes, until softened. Add the cremini mushrooms and chopped porcini. Cook 5-7 minutes until the mushrooms release liquid and take on color.

Pour in the red wine to deglaze the pan. Simmer 2-3 minutes to reduce slightly.



Stir in the tomato sauce and  $\frac{1}{2}$  –  $\frac{3}{4}$  cup of the reserved porcini broth. Bring to a gentle simmer. Nestle the chicken back into the sauce, skin-side up.

Cover partially and simmer for 35–40 minutes until the chicken is tender and the sauce has thickened. If the sauce gets too tight, add a splash of the reserved porcini broth.

Uncover, add the olives, and cook for another 4–5 minutes. Stir in the red wine vinegar. Finish with chopped parsley, torn basil, and a drizzle of olive oil.

