CHICKEN CACCIATORE, MASHED POTATOES & SALAD

Chicken Cacciatore

- 1 ½ lbs. boneless, skinless chicken
- S&P TT
- 1 tsp. dried oregano, basil & paprika
- 1-2 tbsp. olive oil
- 4 cloves garlic, smashed
- 2-4 small onions, halved
- 1-2 sweet peppers, sliced
- ½ rib celery, sliced
- 1-2 baby carrot, diced
- ½ cup grape tomatoes, halved
- 1 tbsp. tomato paste
- 1 bay leaf
- 1 sprig thyme
- 1 oz. dried mushrooms
- 6-8 pitted Kalamata olives
- 1 tsp. capers
- 1 tbsp. sun dried tomatoes, diced
- 2 oz. red wine
- 1 cup broth
- 2 cups San Marzano, hand crushed
- Fresh parsley
- *Sriracha, optional*

1. In a large bowl, season chicken with S&P and dried herb blend.
2. In a heavy-bottom pan, heat oil on medium heat. Brown chicken on both sides, remove and set aside.
3. Add fresh vegetables to the pan and sweat for 3 minutes.
4. Add paste, bay leaf, thyme, olives, capers, sun dried tomatoes, and mushrooms.
5. Deglaze with wine, bring to a boil, add broth and San Marzanos.
6. Return chicken to pot, discard the tongs that touched the raw chicken. The liquid should almost cover everything in the pan.
7. Bring to a boil, then lower to a steady simmer, cook, covered for approx. 15-20 minutes.
8. Add water if liquid evaporates before cooking is complete.
9. **Remove bay leaf and thyme**, adjust seasoning with S&P, sriracha (if desired), and add fresh parsley. Keep covered while preparing mashed potatoes.

Garlicky Asiago Mashed Potatoes

- 6-8 Gold potatoes, skin on, cut into ⅛ wedges
- 10 cloves garlic, smashed
- 4 oz. half & half
- 2 oz. butter, room temperature
- S&P TT
- 6 oz. shredded Asiago cheese

1. Bring pot with potatoes, garlic, S&P to a boil, reduce to a simmer, cook ***uncovered*** until tender.
2. Drain, and mash while still hot, add butter and most of the half/half, beat until smooth.
3. Add cheese, adjust seasoning with S&P, and keep covered while preparing salad.
4. Add remaining dairy if potatoes become too tight.

Baby Arugula Salad

- Olive oil
- Balsamic glaze
- Baby arugula
- S&P TT
- Artichoke hearts, chopped
- Pancetta bits
- Shaved Parmesan
- Pine nuts

1. Toss all ingredients together.

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