

# POLLO ALLA CACCIATORA

*(Hunter's Wife's Chicken)*

SERVES 4



AMERICANS may know this dish as chicken alla cacciatore (hunter's style), but in its native Italy, it's named in honor of the

hunter's wife, the *cacciatore*—who, in parts of northern Italy, traditionally cooked it on the eve of the hunt as fuel for the chase.

*¼ cup extra-virgin olive oil*  
*2 medium yellow onions,*  
*peeled and chopped*  
*2 cloves garlic, peeled and*  
*minced*  
*1 3-lb. chicken, cut into 8*  
*pieces*  
*1 cup dry white wine*  
*1 28-oz. can peeled whole*  
*Italian plum tomatoes,*  
*chopped, juice reserved*  
*1 bay leaf*  
*1 tsp. minced fresh rosemary*  
*leaves*  
*¼ cup minced fresh Italian*  
*parsley leaves*  
*Salt and freshly ground black*  
*pepper*  
*1 cup rich chicken stock*

**1.** Heat oil in a large pan over medium-high heat. Add onions and cook, stirring occasionally, until soft, about 10 minutes. Add garlic and cook, stirring often, for about 2 minutes more. Push onions to sides of pan, then add chicken and fry, turning pieces several times to brown evenly, about 4 minutes per side.

**2.** Add wine to pan and cook until it evaporates, about 5 minutes. Add tomatoes with their juice, bay leaf, rosemary, and all but 1 tbsp. of the parsley and season to taste with salt and pepper. Reduce heat to low, partially cover pan, and simmer for 45 minutes, gradually adding stock to pan as tomato juice evaporates. Remove bay leaf and serve garnished with reserved parsley and with steamed potatoes or white rice, if you like.