

# Hunter Style Chicken (Chicken Cacciatore)

Nutrafarms is excited to bring you a classic dish with a rustic twist from Chef Rupert Boreland: Hunter Style Chicken, also known as Chicken Cacciatore. Using [Nutrafarms' real pastured chicken, Chef Boreland](#) takes you on a flavourful journey inspired by the traditional hunter's stew. With simple, hearty ingredients, you can whip up this delightful meal that's perfect for any occasion. Let's get started!

## Ingredients

- 4 pastured chicken quarters from Nutrafarms
- Olive oil
- Salt
- Pepper
- Favourite spice (cayenne or smoked paprika)
- 1 onion
- 3-4 cloves of garlic
- 1 cup of mushrooms
- 2 peppers (any variety)
- 1 can of diced tomatoes
- 2 cups of thickened chicken stock or chicken gravy (or mushroom gravy)
- 1 cup of white wine
- Parsley (for garnish)



## How to Cook:

### 1. Preparation:

- Preheat your oven to 350 degrees Fahrenheit.



## **2. Preparing the Ingredients:**

- Dice or slice the onion and garlic.
- Quarter the mushrooms.
- Dice the peppers.

## **3. Seasoning the Chicken:**

- Season the chicken quarters with salt, pepper, and your favourite spice (e.g., cayenne or smoked paprika).
- Rub the chicken with olive oil.

## **4. Browning the Chicken:**

- Heat a couple of tablespoons of olive oil in a pan.
- Start by browning the dark meat first. Sear the chicken on both sides until you achieve a good colour.

## **5. Cooking the Vegetables:**

- Add the onions and garlic to the pan and sauté until they start to soften.
- Add the mushrooms and continue to cook.

## **6. Deglazing and Adding Stock:**

- Add white wine to the pan to deglaze, scraping up any browned bits from the bottom.
- Add the canned diced tomatoes.
- Pour in the thickened chicken stock or gravy.
- Add the diced peppers.



## 7. Baking the Chicken:

- Place the seared chicken quarters into the pan with the vegetable mixture.
- Ensure the chicken is not submerged but surrounded by the sauce.
- Add additional chicken stock if needed to prevent the dish from drying out.
- Transfer the pan to the preheated oven.
- Bake for about 40 minutes.

## 8. Serving:

- Remove the pan from the oven and check the doneness of the chicken.
- Serve the Hunter Style Chicken on a bed of rice or pasta.

- Garnish with chopped parsley.



## Final Thoughts

Experience the hearty and delicious flavours of Hunter Style Chicken, brought to you by Chef Rupert Boreland. This rustic dish, made with NutraFarms' high-quality pastured chicken, is perfect for a cozy family dinner.