



# Elevated Chicken Gacciatore

Prep Time: 20 minutes  
Cook Time: 1 hour 15 minutes  
Yield: 4 servings

## INGREDIENTS

**4 bone-in, skin-on chicken thighs**  
**2 tbsp olive oil**  
**1/4 cup pancetta, diced**  
**1 small shallot, minced**  
**4 cloves garlic, crushed**  
**1/2 cup mixed bell peppers (red, yellow, orange), julienned**  
**1 cup wild mushrooms (such as shiitake or cremini), sliced**  
**1/4 cup sun-dried tomatoes, chopped**  
**1/2 cup dry Marsala wine**  
**1 (14.5 oz) can San Marzano tomatoes, crushed**  
**1/2 cup chicken stock**  
**1 tsp fresh thyme leaves**  
**1 tsp rosemary, minced**  
**1/4 tsp chili flakes (optional)**  
**Salt and freshly ground black pepper, to taste**  
**2 tbsp capers, rinsed**  
**1/4 cup Castelvetrano olives, pitted and halved**  
**Fresh basil leaves, for garnish**

## DIRECTIONS

1. Prepare Chicken: Season chicken thighs with salt and pepper. Heat olive oil in a large skillet or Dutch oven over medium-high heat. Sear the chicken thighs skin-side down until crispy and golden, about 6 minutes per side. Remove and set aside.
2. Cook Pancetta: In the same pan, render the pancetta until crispy. Remove and set aside for garnish.
3. Sauté Aromatics: Add shallots and crushed garlic to the pan, cooking until fragrant, about 1-2 minutes. Then, add the bell peppers and wild mushrooms, sautéing for 5-7 minutes until softened. Stir in the sun-dried tomatoes.
4. Deglaze with Marsala Wine: Pour Marsala wine into the pan, scraping up any browned bits. Let it reduce by half, about 3 minutes.
5. Simmer Sauce: Add crushed San Marzano tomatoes, chicken stock, thyme, rosemary, and chili flakes. Stir well, then nestle the chicken thighs back into the sauce. Cover and simmer on low heat for 40 minutes.
6. Add Finishing Touches: Uncover and stir in capers and Castelvetrano olives. Simmer for an

additional 10-15 minutes to thicken the sauce.  
7. Serve: Garnish with the reserved pancetta and fresh basil leaves. Serve over creamy polenta or with a crusty artisan bread.

