

## Chardonnay Cacciatore

## Secondi Piatti

### Servings: 4



This is a low-fat way to prepare savory, moist chicken. Serve over linguini or creamy polenta.

4 chicken legs, 4 chicken thighs  
4 tbsp **QCOM Tuscan Estate Extra Virgin Olive Oil**  
1 medium onion, diced  
1- 28oz. can plum tomatoes  
1 medium carrot, chopped  
1 celery stalk, chopped  
3 cloves garlic, chopped

1 tsp. kosher salt  
1 tsp. fresh ground pepper  
1 tbsp. fresh chopped rosemary  
1 tbsp. fresh chopped oregano  
1 cup chicken stock  
Flour for dredging

Dredge chicken in flour. Heat Queen Creek Olive Mill Extra Virgin Olive Oil in a large heavy skillet. Add chicken and onions and cook over medium heat for about 15 minutes until browned. Remove from pan and set aside. Deglaze with chardonnay. Add all other ingredients and combine. Add chicken, cover and simmer for about 45 minutes until chicken is tender and cook through. Serve over linguine or polenta. Sprinkle with parsley.

**Wine Pairing:** Pinot Grigio, Chardonnay