



## MOM'S CHICKEN CACCIATORE

### Ingredients:

all-purpose flour for coating	2 cloves garlic, minced
1/2 teaspoon salt	1 large bell pepper, diced in large pieces
1/4 teaspoon ground black pepper	1 (19 ounce) can diced tomatoes
1 (2 to 3 pound) whole fryer chicken, cut into parts	1/2 teaspoon oregano
2 tablespoons vegetable oil	1/2 cup white wine
1 onion, chopped	2 cups mushrooms, quartered
	salt and pepper to taste

### Instructions:

1. Combine the flour, salt, and pepper in a plastic bag. Shake the chicken pieces in flour until coated. Heat the oil in a large skillet (one that has a cover/lid). Fry the chicken pieces until they are browned on both sides. Remove from skillet.
2. Add the onion, garlic, and bell pepper to the skillet, and sauté until the onion is lightly browned. Return the chicken to the skillet and add the tomatoes, oregano, and wine. Cover and simmer for 30 minutes over medium low heat.
3. Add the mushrooms and salt and pepper to taste. Simmer for 10 more minutes.

**Prep Time:** 10 minutes

**Cook Time:** 1 hour

**Ready In:** 1 hour, 10 minutes

**Yields:** 4 servings

**Serve with:** Hot Spaghetti Noodles