



Chicken Cacciatore

with Tomato, Olives & Polenta



30-40min



2 Servings

Cacciatore means "hunter" in Italian, and it's a fitting name for such a hearty dish. (Originally, it was served to hungry hunters after a long day spent outdoors.) Our version has all the components of classic cacciatore, with a few speedy twists: boneless chicken breasts (in place of longer-cooking, bone-in pieces), a 15-minute tomato sauce (with olives, rosemary, bell peppers, celery, and onions), and quick-cooking polenta.

What we send

- 1 can whole peeled tomatoes
- 1 bell pepper
- 1 oz Kalamata olives
- garlic (use 2 large cloves)
- 2 oz celery
- ¼ oz fresh rosemary
- 12 oz pkg boneless, skinless chicken breasts
- 3 oz quick-cooking polenta
- ¾ oz piece Parmesan ⁷

What you need

- kosher salt & ground pepper
- olive oil
- butter ⁷

Tools

- medium skillet
- medium saucepan
- box grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 31g, Carbs 48g, Proteins 49g



1. Prep ingredients

Using kitchen shears, cut **tomatoes** directly in the can until coarsely chopped. Halve **pepper**, then discard stem and seeds; slice crosswise into thin strips. Halve **olives**, discarding any pits, if necessary. Peel and finely chop **2 teaspoons garlic**. Thinly slice **celery** on an angle crosswise. Finely chop **½ teaspoon of the rosemary needles** (save rest for own use); discard stems.



4. Cook polenta

Meanwhile, bring **2¾ cups water** and **1 teaspoon salt** to a boil in a medium saucepan over high heat. Whisk **polenta** into boiling water, then reduce heat to low. Cook, whisking often, until thickened and tender, 5-7 minutes. Remove from heat. Cover to keep warm.



2. Sear chicken

Pat **chicken** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Cook chicken until browned but not cooked through, about 2 minutes per side. Transfer to a plate and set aside until step 5. Heat **1 tablespoon oil** in same skillet over medium-high.



5. Finish chicken

Stir **rosemary** into sauce, then return chicken to skillet and spoon sauce over. Cover and reduce heat to medium; simmer until **chicken** is cooked through, about 2 minutes.



3. Cook sauce

Add **peppers** and **celery** to skillet; cook, stirring, until fragrant, about 1 minute. Add **¼ cup water**; cover and cook until vegetables are softened, 5-6 minutes. Uncover, stir in **garlic**, and cook until fragrant, about 1 minute. Stir in **tomatoes and their juices, olives**, and **½ cup water**. Simmer until **peppers** are tender and sauce reduces by half, 7-9 minutes.



6. Finish polenta & serve

Meanwhile, coarsely grate **Parmesan** on the large holes of a box grater. Stir **1 tablespoon butter** and half of the Parmesan into **polenta**. If polenta seems too thick, stir in 1-2 tablespoons water to reach desired consistency. Season with **salt**. Spoon polenta onto plates. Top with **chicken** and **sauce**, and sprinkle **remaining Parmesan** on top. Enjoy!