



## 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

- 14½ oz whole peeled tomatoes
- 1 bell pepper
- 1 oz Kalamata olives
- garlic
- 2 oz celery
- ¼ oz fresh rosemary
- 12 oz pkg boneless, skinless chicken breasts
- 3 oz quick-cooking polenta
- ¾ oz Parmesan <sup>7</sup>

## What you need

- kosher salt & ground pepper
- olive oil
- butter <sup>7</sup>

## Tools

- medium skillet
- medium saucepan
- box grater

## Allergens

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

## Nutrition per serving

Calories 650kcal, Fat 29g, Carbs 46g, Protein 53g



### 1. Prep ingredients

Using kitchen shears, cut **tomatoes** directly in can until coarsely chopped.

Halve **pepper**; discard stem and seeds. Slice into thin strips. Halve **olives**, discarding any pits, if necessary. Finely chop **2 teaspoons garlic**. Thinly slice **celery** on an angle.

Pick and finely chop **½ teaspoon rosemary leaves**, discarding stems.



### 4. Cook polenta

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



### 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.



### 5. Finish chicken

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



### 3. Cook sauce

Heat **1 tablespoon oil** in same skillet over medium-high. Add **peppers** and **celery**; cook, stirring, until fragrant, about 1 minute. Add **¼ cup water**; cover and cook until softened, 5-6 minutes. Uncover and stir in **garlic**; cook until fragrant, about 1 minute. Stir in **tomatoes, olives**, and **½ cup water**. Simmer until peppers are tender and sauce is reduced by half, 7-9 minutes.



### 6. Finish polenta & serve

Meanwhile, coarsely grate **Parmesan** on the large holes of a box grater. Stir half of the Parmesan and **1 tablespoon butter** into **polenta** (if too thick, stir in 1-2 tablespoons water). Season with **salt**.

Serve **polenta** topped with **chicken cacciatore**. Sprinkle **remaining Parmesan** over top. Enjoy!