



Elvea, festa all'italiana

Chicken cacciatore, chestnut mushroom and pumpkin



Ingredients for 4 Persons

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| 2 small slices | pancetta, cut in pieces |
| 2 sprigs | fresh rosemary, chopped |
| 2 sprigs | oregano |
| 2 | bay leaf |
| | olive oil |
| 4 cloves | garlic |
| 1 | onion |
| 1 | leek |
| 0,50 | pumpkin |
| 100 g | chestnut mushrooms |
| 4 | chicken thighs with bone (skin removed) |
| 800 g | ELVEA peeled whole tomatoes |
| 12 | black olives |
| 200 g | wholemeal bread (with seeds) |

Preparation

- Preheat to 190 °C.
- Continue stirring for 2 minutes, then first add the slices of garlic and then the onion and leek. Let everything cook while you stir for 10 minutes on low heat
- Meanwhile, cut the pumpkin (without seeds) or unpeeled sweet potato (washed) into bite-sized pieces. Cut the stalks of the mushrooms, but just add them to the mushroom caps and pieces of pumpkin or sweet potato in the pan.
- Place the chicken thighs in the pan. Pour the wine, leave to simmer, add the tomatoes and press them with a wooden spoon.
- Fill the empty tomato can half with water, move them back and forth, pour the water into the pan and stir well. Put the olives in the oven.
- Bring to the boil gently, put the pan in the oven and let the chicken cacciatore stew for 1 hour until it is very thick, the pieces of pumpkin or sweet potato are soft and the chicken falls off the bone. Add sea salt and black pepper to taste and provide for some bread to soak up the delicious sauce.





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