

Chicken Cacciatore

Ingredients

- **6 bone-in chicken thighs** skin removed
- **575g cacciatore sauce or chunky pasta sauce**
- **1 cup pitted black olives**
- **1/2 bunch fresh thyme**



Instructions

1. Preheat oven to 160°C.
2. Place the chicken, pasta sauce, and olives in a 20 x 30cm casserole dish and season with cracked black pepper and most of the thyme.
3. Cover and cook until the chicken is thoroughly cooked and tender, about 2 hours.
4. Sprinkle with remaining thyme.

Recipe Notes

Optional: Cacciatore is a fabulous veggie smuggler, add any variation of vegetables, herbs and spices to the dish. Whatever you choose, serve over hot cooked pasta.