Cape Herb & Spice®

OVERALL time: 110 mins

Spicy Chicken Cacciatore with Orzo

Chicken cacciatore, or hunter's chicken, is one of those Italian momma dishes that soothes the soul. The ingredients are simple – good chicken, red wine and a few aromatics like garlic, rosemary and bay – but it just works. We've been playing with mom recipes recently, adding a few twists and turns to take them up another level. Like this recipe – the standard chicken cacciatore gets a spicy twist care of **our Portuguese Peri Peri Seasoning**. And we bake it on a base of orzo for a one-dish complete meal.

Metric

Number of servings : 4

ingredients

For the main

- 4 free range chicken drumsticks
- 4 free range chicken thighs
- 4 Tbsp olive oil
- 1 large onion, finely chopped
- 3 plump garlic cloves, finely sliced
- 1.5 cups dry red wine
- 2 whole bay leaves
- 2 5cm sprigs rosemary
- 1.5 tsp **Cape Herb and Spice Portuguese Peri Peri Rub**
- 1 tsp salt
- 2 cups water
- 1.5 cups orzo pasta
- 10 approx green olives
- 1 Tbsp baby capers

To garnish

- basil leaves

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 20 mins | COOKING TIME: 90 mins

Heat a large non-stick pan, add the olive oil and fry the chicken pieces until golden.
Remove chicken and set aside.
Add the onion to the same pan and fry until soft.
Add the garlic and fry for a further minute. Add the red wine and allow it to boil for two minutes so the alcohol cooks off.
Add the bay leaves, rosemary, tinned cherry tomatoes, **Cape Herb & Spice Portuguese Peri Peri Seasoning**, salt and water.

Pour the orzo pasta into a large oven-proof casserole and pour over the red wine sauce. Nestle the chicken pieces on top.

Bake, uncovered, in a pre-heated 160 degrees Celsius oven for an hour and a half. Stir it half way through to ensure the orzo does not get compacted at the bottom. If it needs a touch more water, add half a cup.

Once the pasta is cooked through, taste for salt and adjust as needed. Tuck in the olives, sprinkle over capers and garnish with basil leaves.

https://capeherb.co.za
Metric

ingredients

For the main

- 4 free range chicken drumsticks
- 4 free range chicken thighs
- 4 Tbsp olive oil
- 1 large onion, finely chopped
- 3 plump garlic cloves, finely sliced
- 1.5 cups dry red wine
- 2 whole bay leaves
- 2 5cm sprigs rosemary
- 1.5 tsp **Cape Herb and Spice Portuguese Peri Peri Rub**
- 1 tsp salt
- 2 cups water
- 1.5 cups orzo pasta
- 10 approx green olives
- 1 Tbsp baby capers

To garnish

- basil leaves

Number of servings : 4

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 20 mins | COOKING TIME: 90 mins

Heat a large non-stick pan, add the olive oil and fry the chicken pieces until golden.
Remove chicken and set aside.
Add the onion to the same pan and fry until soft.
Add the garlic and fry for a further minute. Add the red wine and allow it to boil for two minutes so the alcohol cooks off.
Add the bay leaves, rosemary, tinned cherry tomatoes, **Cape Herb & Spice Portuguese Peri Peri Seasoning**, salt and water.

Pour the orzo pasta into a large oven-proof casserole and pour over the red wine sauce. Nestle the chicken pieces on top.

Bake, uncovered, in a pre-heated 160 degrees Celsius oven for an hour and a half. Stir it half way through to ensure the orzo does not get compacted at the bottom. If it needs a touch more water, add half a cup.

Once the pasta is cooked through, taste for salt and adjust as needed. Tuck in the olives, sprinkle over capers and garnish with basil leaves.

https://capeherb.co.za