

CHICKEN CACCIATORE PRONTO

(from Michael Chiarello - [Casual Cooking](#))

1/2 oz dried porcini mushrooms
1 cup hot water
6 chicken thighs
1/2 teaspoon salt
1/4 teaspoon freshly ground pepper
2 tablespoons olive oil
1 clove garlic, minced
3 tablespoons finely chopped Italian parsley
3/4 cup tomato puree
1/2 cup chicken broth
1/2 cup water

Place the dried porcini mushrooms in a small bowl or glass, and add the hot water. Leave them sitting in the water for 30 minutes. Remove the mushrooms with a slotted spoon; finely chop. Strain the liquid through cheesecloth to catch any dirt or solids, and reserve.

Sprinkle chicken with salt and pepper. Heat the olive oil on a large skillet, add the chicken, skin sides down; cook 8 to 10 minutes or until golden brown, turn and cook the other side for 3 to 4 minutes. Transfer chicken to a platter; remove all but 1 tablespoon of oil from skillet.

Add garlic to oil in skillet; cook over medium heat about 30 seconds, stirring occasionally, until fragrant. Stir in 2 tablespoons of the parsley; cook for a minute, stir in mushrooms, tomato puree, chicken broth, 1/2 cup water and reserved mushroom liquid; heat to a simmer. Add chicken, skin sides up; reduce heat to low. Cover; cook until done to your liking (I cooked for 50 minutes in a very gentle heat, turning the pieces a couple of times during cooking, ending with them skin side up).

Transfer chicken to a serving platter. Increase heat for sauce to high; boil sauce 6 to 8 minutes, stirring occasionally, until thickened. To serve, spoon sauce over chicken; sprinkle with remaining 1 tablespoon parsley.