

CHICKEN CACCIATORE

(slightly adapted from SVKitchen)

3 tablespoons olive oil
1 large shallot, finely chopped
1 garlic clove, thinly sliced
1 can (28.2-ounce) cherry tomatoes (or regular canned tomatoes, coarsely chopped)
¼ cup chopped fresh basil leaves, plus extra for final garnish
4 tablespoons mascarpone
Salt and pepper to taste (about ½ teaspoon each)
6 boneless, skinless chicken thighs

Preheat the water bath to 152°F (67°C).

Heat the olive oil in a sauté pan over medium heat and add the shallot and garlic. Cook until soft and translucent, about 8 to 10 minutes, being careful not to brown. Remove the pan from the heat and add the tomatoes, stirring to combine. Gently stir in the basil and the mascarpone. Season to taste with salt and pepper. Set aside to cool slightly.

When the sauce has cooled, place about a third in a 1-gallon zip-lock bag. Add 3 of the chicken thighs. Add another third of the sauce, the other 3 thighs, and then the remaining sauce. Seal using the water displacement method.

Cook for 2 to 4 hours.

If serving immediately, transfer the chicken and sauce to an ovenproof dish or ramekin large enough to easily hold all the ingredients. Heat a broiler to high. Place the casserole under the broiler for a couple of minutes, watching closely, just to brown the sauce.