

◆ HANDLEY PINOT NOIR ◆

ROAST CHICKEN CACCIATORE

6 sprigs fresh rosemary
½ bunch fresh basil
2 red bell peppers (1-1½ pounds) , stemmed and seeded
2 yellow bell peppers (1-1½ pounds), stemmed and seeded
2 onions (1 pound), cut in quarters
2 bulbs of garlic (about 24 cloves), peeled
8-10 Roma tomatoes (about 2 pounds)
2 tablespoons olive oil
Kosher salt and fresh ground pepper
½ cup kalamata olives
½ cup Handley Pinot Noir
1 cup chicken stock
1-6 pound chicken, roaster or fryer

over please 🍴 🍴

Preheat oven to 425 degrees.

Strip leaves from the rosemary sprigs, and mince finely. Remove leaves from the stems of the basil, and mince finely. Mix the two herbs together.

Grease a 11½ x 17 inch roasting pan and place a small roasting rack in the center. Place the peppers, onions, and garlic cloves into the pan, surrounding the roasting rack.

Wash and dry chicken, discard giblets, neck, and excess fat. Place onto the rack. Sprinkle the chicken and veggies with most of the herb mixture, salt, and pepper. Core the tomatoes and cut in half on the long axis. Place the tomatoes cut side up on top of the pepper/onion mixture. Sprinkle with the rest of the herb mixture, salt and pepper.

Roast the chicken and vegetables for 1½-2 hours, or until a thermometer placed in the thickest part of the breast reads 160-180 degrees. Remove chicken to a platter, let rest for about 10 minutes before carving. Remove vegetables from the roasting pan with a slotted spoon to a serving dish. Add olives.

To make sauce: skim excess fat from the roasting pan. Pour any juices from the chicken platter into the pan. Add wine and chicken stock. Place the pan over high heat, boil until reduced to about half the volume. Taste for salt and pepper.

Serve family style with the carved chicken and vegetables arranged on a platter. Pour sauce over all.