Chicken Cacciatore

Serves 4

Ingredients

* 2 pound boneless-skinless chicken breasts, diced
* 8 ounces sliced mushrooms
* 4 ounces green bell pepper about 1 med to large
* 4 ounces red bell pepper about 1 medium to large
* 4 ounces onion about 1/2 of a medium
* 3 cloves minced garlic
* 1 T fresh rosemary minced
* 1 tsp dried oregano
* ½ C sherry
* 1 C beef broth
* 1/2 cup olive oil divided, or bacon grease
* 1/4 teaspoon salt

Procedure

1. Dice chicken breasts, set aside, and then wash cutting board. Dice the peppers and onions, and set aside. Finally, slice the mushrooms, and also set aside.
2. Heat sauté pan to medium-high, then sauté chicken until done, then set aside. Best to cook this in multiple batches so the chicken gets browned well.
3. Next, add 1-2 more tablespoons of oil to the pan and begin browning the mushrooms. Brown both sides. Remove the mushrooms from the pan, adding them to the chicken
4. Saute the vegetables and cook them half way through. The onions will begin to soften and the peppers should still be firm. Add the beef broth, then the sherry, and scraping any remaining brown bits off of the bottom of the pan.
5. Let cool, then add the arrowroot to the pan, then bring to a simmer and allow to thicken. Add chicken and mushrooms to the same bowl with the rest of the ingredients.
6. Taste and adjust the seasoning. Serve with tomatoes garnished on top.