

slow cooker chicken cacciatore martha stewart

Slow Cooker Chicken Cacciatore Martha Stewart is a flavorful, hearty dish that combines tender chicken with a rich tomato-based sauce, making it an ideal choice for busy weekdays or relaxed weekend dinners. This recipe, inspired by Martha Stewart's culinary expertise, offers a convenient and delicious way to enjoy the classic Italian comfort food with minimal effort. Whether you're a seasoned home cook or a beginner, this slow cooker version simplifies the process while delivering outstanding taste.

Understanding Chicken Cacciatore and Its Origins

What Is Chicken Cacciatore?

Chicken Cacciatore, translating to "hunter's style chicken" in Italian, is a rustic, soulful dish traditionally prepared with chicken braised in a sauce of tomatoes, bell peppers, onions, garlic, and herbs. The dish is celebrated for its bold flavors, tender meat, and versatility. Originally a peasant dish, it has evolved over centuries into a beloved comfort food across Italy and around the world.

The Classic Preparation vs. Slow Cooker Method

Traditionally, Chicken Cacciatore involves stovetop braising, requiring several hours of simmering to develop depth of flavor. Martha Stewart's slow cooker adaptation streamlines this process, allowing the flavors to meld gradually while freeing up your stovetop and oven space. The slow cooker method also enhances convenience, making it perfect for busy schedules.

Why Choose Martha Stewart's Slow Cooker Chicken Cacciatore?

Expertise and Trust

Martha Stewart is renowned for her culinary prowess and home cooking expertise. Her recipes emphasize quality ingredients, balanced flavors, and practical techniques, ensuring a satisfying meal every time.

Convenience and Time-Saving

This recipe is designed for slow cooking, which means you can prepare it ahead of time, set it and forget it, and come home to a ready-made, delicious meal.

Flavor Profile

The dish features a harmonious blend of savory tomatoes, aromatic herbs, peppers, and tender chicken, creating a comforting and satisfying experience. The slow cooking process enhances these flavors, resulting in a rich, flavorful sauce.

Ingredients Needed for Slow Cooker Chicken Cacciatore Martha Stewart

To prepare this dish, gather the following ingredients:

- 4 to 6 bone-in or boneless chicken thighs or breasts
- 1 can (28 ounces) crushed tomatoes or whole peeled tomatoes, crushed during cooking
- 1 large onion, sliced
- 1 bell pepper (red, green, or yellow), sliced
- 3 cloves garlic, minced
- 1 cup sliced mushrooms (optional)
- 1/2 cup dry white wine or chicken broth (for depth of flavor)
- 2 teaspoons dried oregano
- 1 teaspoon dried basil
- 1/2 teaspoon red pepper flakes (optional for heat)
- Salt and freshly ground black pepper to taste
- 2 tablespoons olive oil
- Fresh parsley, chopped (for garnish)
- Optional: Capers or black olives for added flavor

Step-by-Step Preparation of Martha Stewart's Slow Cooker Chicken Cacciatore

1. Preparing the Ingredients

Begin by seasoning the chicken with salt and pepper. If desired, you can sear the chicken in a skillet with olive oil for extra flavor, but Martha Stewart's version often skips this step to save time, relying on the slow cooker to develop flavor.

2. Layering in the Slow Cooker

Place the sliced onions and peppers at the bottom of the slow cooker. Layer the seasoned chicken on top. Add the sliced mushrooms if using.

3. Adding the Liquids and Seasonings

In a bowl, combine the crushed tomatoes, minced garlic, oregano, basil, red pepper flakes, and wine or chicken broth. Pour this mixture over the chicken and vegetables.

4. Cooking

Cover the slow cooker and cook on low for 6-8 hours, or on high for 3-4 hours. The long, slow simmer ensures the chicken becomes tender and the flavors meld beautifully.

5. Final Touches

Before serving, taste the sauce and adjust seasonings if necessary. Garnish with chopped parsley. For a richer taste, sprinkle capers or black olives over the dish.

Serving Suggestions and Variations

Serving Ideas

This Chicken Cacciatore pairs wonderfully with:

- Al dente pasta (spaghetti, pappardelle, or linguine)
- Creamy polenta
- Crusty Italian bread to mop up the sauce
- Steamed vegetables or a simple green salad for a lighter option

Variations to Consider

Enhance or customize the dish with these variations:

- **Vegetarian Version:** Replace chicken with eggplant slices or hearty mushrooms.
- **Spicy Kick:** Increase red pepper flakes or add hot sauce.
- **Cheese Topping:** Sprinkle grated Parmesan or Pecorino Romano before serving.

- **Extra Herbs:** Fresh thyme or rosemary can add additional aroma.

Tips for Perfect Slow Cooker Chicken Cacciatore

- **Choose the Right Chicken:** Bone-in thighs or breasts provide more flavor and moisture, but boneless can be used for convenience.
- **Don't Overcrowd:** Ensure the slow cooker isn't overcrowded to allow even cooking.
- **Adjust Seasonings:** Taste and adjust seasonings after cooking, as flavors can mellow over time.
- **Make Ahead:** This dish reheats well, so prepare in advance for quick meals later in the week.

Benefits of Using a Slow Cooker for Chicken Cacciatore

Convenience

Set it and forget it — the slow cooker allows you to prepare the dish in the morning and come home to a ready meal.

Enhanced Flavors

Slow cooking helps develop the depth of flavor, as ingredients meld over hours.

Less Cleanup

Cooking everything in one pot minimizes dishes and simplifies cleanup.

Time Efficiency

No need to stand over the stove; perfect for busy families or those who want a home-cooked meal with minimal effort.

Conclusion: Why Martha Stewart's Slow Cooker Chicken Cacciatore Is a Must-Try

This slow cooker chicken cacciatore recipe by Martha Stewart exemplifies the perfect balance of simplicity and gourmet flavor. It offers a comforting, satisfying meal that can be prepared effortlessly, making it an excellent addition to your weekly dinner rotation. With its rich tomato sauce, tender chicken, and aromatic herbs, it's sure to become a favorite among family and friends alike. Plus, the versatility of the recipe allows for customization, ensuring that each serving can be tailored to your taste preferences.

Next time you crave a hearty Italian classic, turn to Martha Stewart's slow cooker chicken cacciatore for a foolproof, delicious, and stress-free meal. Enjoy the process, savor the flavors, and relish the compliments from your loved ones on this flavorful, comforting dish.

Frequently Asked Questions

What ingredients are needed to make Martha Stewart's slow cooker chicken cacciatore?

You will need chicken thighs or breasts, canned tomatoes, bell peppers, onions, garlic, olives, capers, herbs like oregano and basil, and olive oil. Martha Stewart's recipe emphasizes fresh ingredients and simple seasonings for rich flavor.

How long should I cook chicken cacciatore in the slow cooker according to Martha Stewart?

Martha Stewart recommends cooking the chicken on low for 6 to 8 hours or on high for about 3 to 4 hours, until the chicken is tender and easily shredded.

Can I use chicken breasts instead of thighs for Martha Stewart's slow cooker chicken cacciatore?

Yes, you can use chicken breasts, but they tend to cook faster and can become dry if overcooked. It's best to monitor the cooking time and perhaps add them later in the process or use bone-in, skinless breasts for better moisture.

What are some tips from Martha Stewart for making the best slow cooker chicken cacciatore?

Martha suggests browning the chicken before adding it to the slow cooker for extra flavor, using quality canned tomatoes, and adding fresh herbs towards the end of cooking to preserve their aroma. Adjust seasoning to taste and serve over pasta or polenta.

Is Martha Stewart's slow cooker chicken cacciatore a healthy meal option?

Yes, it is a nutritious dish featuring lean protein, vegetables, and healthy fats from olives and olive oil. For a healthier version, you can reduce salt and use low-sodium canned ingredients.

Additional Resources

Slow Cooker Chicken Cacciatore Martha Stewart has become a beloved dish among home cooks seeking a comforting, flavorful meal that combines Italian tradition with the convenience of modern cooking methods. Martha Stewart's recipe for chicken cacciatore, adapted for the slow cooker, offers an easy yet sophisticated way to enjoy tender chicken simmered in a rich tomato-based sauce infused with herbs, peppers, and vegetables. This dish embodies the essence of rustic Italian comfort food while leveraging the slow cooker's ability to develop deep flavors over extended cooking times. In this review, we'll explore the origins of Martha Stewart's chicken cacciatore, its key features, step-by-step preparation, pros and cons, and tips to elevate your culinary experience.

Understanding Martha Stewart's Slow Cooker Chicken Cacciatore

What Is Chicken Cacciatore?

Chicken cacciatore, meaning "hunter's style" in Italian, is a classic Italian dish traditionally made with chicken braised in a tomato-based sauce with peppers, onions, garlic, and herbs. It's a hearty, rustic dish that can be served over pasta, polenta, or crusty bread. Martha Stewart's take simplifies the process by adapting it for the slow cooker, allowing for minimal hands-on time and maximum flavor.

development.

The Martha Stewart Approach

Martha Stewart's version emphasizes fresh ingredients, balanced seasoning, and ease of preparation.

Her recipe typically calls for:

- Skinless, boneless chicken thighs or drumsticks
- A medley of bell peppers, onions, and garlic
- Crushed tomatoes or tomato sauce
- Herbs such as oregano, thyme, and rosemary
- A splash of red wine or balsamic vinegar for depth
- Optional additions like olives, mushrooms, or capers for extra flavor

She advocates for layering ingredients in the slow cooker and letting it cook on low for several hours, resulting in fall-off-the-bone tender chicken and a flavorful sauce.

Preparation and Cooking Process

Ingredients Overview

The core ingredients for Martha Stewart's slow cooker chicken cacciatore include:

- Chicken thighs (preferred for tenderness)
- Bell peppers (mixed colors for visual appeal)
- Onion and garlic
- Crushed tomatoes or tomato sauce
- Olive oil, herbs, and seasonings
- Optional extras (mushrooms, olives, capers, chili flakes)

Step-by-Step Instructions

1. Sear the Chicken (Optional but Recommended): For extra flavor, Martha suggests browning the chicken thighs in a skillet with olive oil before transferring them to the slow cooker. This step adds depth to the dish but can be skipped if time is limited.
2. Prepare Vegetables: Slice the bell peppers and onions. Mince garlic.
3. Layer Ingredients: Place the seared chicken in the slow cooker, then add peppers, onions, garlic, and herbs.
4. Add Liquids: Pour crushed tomatoes or tomato sauce over the ingredients. Add wine or vinegar if using.
5. Season and Set: Adjust salt, pepper, and herbs as needed. Cover and cook on low for 6-8 hours or on high for 3-4 hours.
6. Final Touches: Before serving, taste and adjust seasoning. Garnish with fresh herbs or grated Parmesan for a finishing touch.

Features and Highlights

Flavor Development

One of the standout features of Martha Stewart's slow cooker chicken cacciatore is its ability to develop complex flavors over time. The slow cooking process allows the herbs and vegetables to meld with the tomatoes, creating a savory, aromatic sauce that complements the tender chicken.

Convenience and Ease

- Minimal hands-on preparation
- Flexibility in ingredient choices
- Suitable for busy weekdays or leisurely weekend meals

Nutritional Aspects

The dish is rich in protein from the chicken and packed with vegetables, making it a balanced meal. Using skinless chicken thighs keeps the fat content moderate, and adding vegetables boosts fiber and nutrients.

Pros and Cons of Martha Stewart's Slow Cooker Chicken Cacciatore

Pros:

- Flavorful and Tender: The slow cooking process ensures the chicken is moist and infused with the flavors of herbs and vegetables.
- Convenient: Requires minimal active prep time; ideal for busy schedules.
- Versatile: Can be served over pasta, rice, polenta, or crusty bread.
- Customizable: Easy to adapt with seasonal vegetables, additional seasonings, or dietary preferences.
- Impressive Presentation: The vibrant colors of peppers and herbs make it visually appealing.

Cons:

- Time-Consuming: While effortless, it still requires 6-8 hours of cooking time.
 - Searing Optional Step: Skipping browning may result in slightly less depth of flavor.
 - Soggy Vegetables if Overcooked: Vegetables like peppers and onions can become too soft if cooked too long.
 - Limited Texture Contrast: The slow cooker produces tender, shredded chicken, which may not appeal to those preferring crisped or roasted textures.
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Tips for Perfecting Martha Stewart's Chicken Cacciatore

- Use Quality Ingredients: Fresh herbs, high-quality canned tomatoes, and good olive oil elevate the dish.
- Adjust Seasoning: Taste before serving; the acidity of the tomatoes might need balancing with a pinch of sugar or extra herbs.
- Add a Splash of Acid: A splash of red wine, balsamic vinegar, or lemon juice at the end brightens the flavors.
- Include Optional Ingredients: Olives, capers, or mushrooms can add complexity; add these in the last hour of cooking.
- Serve with Complementary Sides: Pair with al dente pasta, creamy polenta, or crusty bread to soak up the sauce.

Variations and Personalizations

Martha Stewart's recipe provides a solid foundation, but it's also highly adaptable:

- Vegetarian Version: Substitute chicken with eggplant or zucchini for a vegetable cacciatore.
- Spicy Kick: Add red pepper flakes or chopped chili peppers.
- Creamy Twist: Stir in a splash of cream or mascarpone at the end for a richer sauce.
- Low-Sodium: Use low-sodium canned tomatoes and control salt to suit dietary needs.

Serving Suggestions and Pairings

To make the most of Martha Stewart's slow cooker chicken cacciatore, consider the following:

- Pasta: Classic spaghetti or pappardelle complement the robust sauce.
- Polenta: Creamy polenta offers a comforting base.
- Crusty Bread: Perfect for dipping and scooping.
- Salad: A simple arugula or mixed greens salad balances the richness of the dish.
- Wine Pairing: A medium-bodied red like Chianti or Sangiovese pairs beautifully with the tomato and herb flavors.

Conclusion

Martha Stewart's slow cooker chicken cacciatore stands out as a prime example of how traditional Italian comfort food can be adapted for modern, busy lifestyles without sacrificing flavor or authenticity. The slow cooker method simplifies the cooking process, making it accessible for home cooks of all skill levels. Its rich, layered flavors and tender texture make it a crowd-pleaser, ideal for family dinners or entertaining guests. With some optional enhancements and thoughtful seasoning, this dish can be customized to suit various tastes and dietary preferences. Whether you're a seasoned chef or a novice cook, Martha Stewart's chicken cacciatore in the slow cooker offers a satisfying, hearty, and impressive meal that embodies the warmth and soul of Italian cuisine.

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busy day, you want to serve a delicious home-cooked dinner, a complete, all-in-one meal that can be prepared with little effort and few pans to wash. The editors of Martha Stewart Living present a brand-new collection of 120 recipes—organized by vessel—to help you do just that, all while adding savory new dishes to your weekly rotation. One Pot is an exciting new way to approach everyday cooking: Imagine perfect pasta dishes for which everything goes in the pot at once (yes, that's pasta, tomato, garlic, basil, and water all cooked together), dinner-party ready roasts with tender vegetables, and down-home casseroles, along with wholesome fish, chicken, and vegetarian dishes. You'll get incredible flavor payoff from dishes such as comforting Chicken and Dumplings, easy Baked Risotto with Carrots and Squash, healthy Broiled Striped Bass with Tomatoes, hearty Pork Chops with Bacon and Cabbage, and the delectable Skillet Chocolate-Chip Cookie—each of which takes less than an hour from start to finish. Here, too, are a dozen outstanding recipes for surprising and simple desserts that can be ready when you are. With chapters devoted to your essential cooking vessels—stockpot, skillet, slow cooker, and more—this book is sure to streamline your meals and to satisfy the people you share them with. Recipes include: DUTCH OVEN: Beef Stew with Noodles, Chicken and Dumplings, Baked Risotto, Texas Red Chili, Cajun Stew SLOW COOKER: Pulled Pork, Corned Beef and Cabbage, Classic Pot Roast, Lamb Shanks and Potatoes, Garlic Chicken with Barley SKILLET & SAUTÉ PAN: Spinach Pie, Poached Cod with Tomatoes, Three-Cheese Lasagna, Macaroni and Cheese, Stir-Fried Chicken with Bok Choy ROASTING PAN & BAKING DISH: Rib-Eye with Root Vegetables, Roast Chicken with Herb Butter, Salmon with Kale, Roast Beef with Acorn Squash, Tuscan Pork Roast PRESSURE COOKER: Short Ribs with Potato-Carrot Mash, Kale and White Bean Soup, Chicken Cacciatore; Easy Chickpea Curry, Beef Stroganoff STOCKPOT: Classic Chicken Soup, Split Pea Soup, Gemelli with Pesto and Potatoes, Corn and Shrimp Chowder, Pasta with Farm-Stand Vegetables DESSERTS: Peach Crumble, Skillet Chocolate-Chip Cookie, Baked Blackberry Custard, Raspberry Sorbet, Molten Chocolate Cupcakes

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the pressure cooker, with valuable tips and advice. The authors also include recipes for lots of basics, such as how to cook different types of rice and varieties of dried beans.

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winner Addie Gundry offers up recipes for appetizers like BBQ Meatballs, breads like Slow Cooker Dinner Rolls, make-ahead breakfasts like Banana Pecan French Toast, and desserts like Pineapple Upside Down Cake, not to mention slow cooker twists on beloved recipes like Lasagna, Meatloaf, and Stuffed Peppers. Each recipe is paired with a finished-dish full-bleed color photo.

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Dominique DeVito, 2018-03-06 Let the slow cooker do the work, so you don't have to! Serve up easy-to-make, family-style dishes from french toast to shrimp scampi to chocolate fondue. The slow cooker is now middle aged! Invented in 1950, the slow cooker was popular in the early 1970s. The miracle appliance was the perfect complement to the busy modern lifestyle, but considered a backwater to the world of fine food. That all changes now! Veteran bestselling cookbook author Dominique DeVito introduces a whole new take on great slow foods! DeVito catalogs recipes covering breakfast, snacks, and dinner, and appeals to all sorts of ethnic traditions. She features fresh farm-to-table ingredients, and highlights ribs, roasts, chicken, pork, and beef, while also offering a wide range of international flavors, including French, Italian, Caribbean, Mexican, and other ethnic dishes, as well as new healthy takes on such staples as four-cheese mac and cheese, six bean chili, old-fashioned Boston baked beans, classic stews and amazing spicy jerk dishes. Detailed instructions smooth the way for cooks new to this time-tested cookware.

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slow cooker chicken cacciatore martha stewart: The Complete Crock-Pot Chicken Cookbook Martha Williams, 2020-05-06 Chicken Tastes Better if You Have to Wait for It! I am an only child born and raised in an American family by working parents, and busy as my parents were, they still managed to raise me on healthy homemade food. Slow cooking made this possible. Now, this was decades ago, and if anything, the world has gotten even busier today, and that is probably why slow cooking is gaining popularity so rapidly. Now, since I was practically raised on slow-cooked food, I will always have a special place in my heart for this method of cooking. My mother was a master of slow cooking, and she taught me all the skills necessary to cook my own food in case she was too busy to fix it herself. From a very young age I started cooking my mom's recipes in the slow cooker, and once I learnt her recipes, I started playing around with them, and eventually came up with my own recipes! I have been playing around with a Slow cooker since I was a child. If I could slow cook as a kid, you can probably imagine how easy it is to cook with this method. Slow cooked food has time on its side, which really allows all those flavours to shine. This Book Contains: All the basic info you will need to get started with Slow Cooking 150+ Slow Cooker Chicken Recipes: Main Courses, Snacks, Soups, and More! Bonus: 250 Slow Cooker Vegetable Recipes Bonus: 150 Slow Cooker Dessert Recipes Bonus: 100 Slow Cooker Recipes Appetizers, Sauces, and Dips Bonus: 150 Slow Cooker Recipes of Soups and Stews Bonus: 50 Slow Cooker Beverage Recipes: Tea, Coffee, Hot Chocolate, Wine, Cider, and Other Alcoholic Beverages

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