

Miele

Chicken cacciatore with cannellini beans

By Miele

15

Prep time

25

Cooking time

4-6 Servings

Serves



INGREDIENTS

- 1 Brown onion, finely diced
- 1 Cacciatore sausage, peeled and sliced
- 500g Chicken thigh fillets, diced into 4cm pieces
- 1 garlic clove, sliced
- 400g cooked cannellini beans (or 1 tin)
- 1 lemon, cut into wedges
- 100g Kalamata olives, pitted
- 2 vine ripened tomatoes, cut into wedges
- 2 sprigs rosemary
- 60g Butter
- 1/2 cup flat leaf parsley, finely chopped
- Olive oil
- Splash of red wine (optional)
- Salt and pepper to taste

METHOD

1. Place onion, rosemary and lemon onto the glass tray and coat with olive oil, cover with baking paper and microwave on 1000W for 5 minutes.
2. Add the remaining ingredients to the dish and cook on Microwave 300W + Fan Plus 190°C for 20 – 25 minutes.
3. Garnish with chopped parsley and serve with fresh crusty bread.