

Hunter's Style Chicken

Pan-fried chicken with fresh vegetables and herbs.

Yield: 24 servings

Ingredients

- 3 each Green bell peppers ½" strips
- 1 each #10 can Allegro Sugo Di Pomodoro Starter Sauce
- 1 each #10 can Bella Prime Strips in Juice
- 3 each Red bell peppers ½" strips
- 3 each Yellow bell peppers ½" strips
- 2 each Red onions ½" strips
- 3 tbsp. Fresh garlic, chopped
- 3 tbsp. Dry leaf oregano
- 3 Whole chickens (8 pc cut)
- 3 cups Flour
- 2 tbsp. Black pepper
- 2 tbsp. Cayenne pepper
- ¼ cup Salt
- 2 cups Vegetable oil

Directions

1. Mix first eight ingredients together in a saucepan and bring to a simmer.
2. Mix together the flour, black peppers, cayenne pepper and salt.
3. Dredge the chicken in the seasoned flour to coat evenly.
4. Heat the oil in a sauté pan and pan fry chicken on all sides to seal in juices.
5. Place the chicken in a full hotel pan and top with the sauce.
6. Bake in a 350° F convection oven for 1 hour or until the chicken is 160° F.