



Vol au Vents

AROUND THE WORLD



ITALY - Chicken Cacciatore Vol au Vent



Vol au Vents

AROUND THE WORLD

ITALY Chicken Cacciatore Vol au Vent



RECIPE

Ingredients

Vol au Vent (de Boer Food R00100)
Chicken Cacciatore Filling,
see recipe

Amounts

1 each
6 oz (vol.)

Preparation Method:

- Place warm Vol au Vent shell in center of plate.
- Push down center of shell to increase depth.
- Fill shell with Chicken Cacciatore Filling.
- Garnish as desired.
- Serve immediately.

RELATED RECIPE - Chicken Cacciatore Filling

Ingredients

Olive Oil
Chicken Breast, boneless, skinless, diced
Flour
Sweet Onions, diced
Garlic, chopped
White Wine
Red Bliss Potatoes, quartered
Mushrooms, domestic, quartered
Black Olives
Green Olives
Tomatoes, diced
Marinara Sauce
Chicken Stock
Basil Leaves, dried
Oregano Leaves, dried
Kosher Salt
Black Pepper, ground

Amounts

2 oz (vol.)
2 Lb (wt.)
6 oz (vol.)
8 oz (vol.)
2 Tbsp
4 oz (vol.)
16 oz (vol.)
8 oz (vol.)
8 oz (vol.)
8 oz (vol.)
8 oz (vol.)
6 oz (vol.)
6 oz (vol.)
2 oz (vol.)
1 Tbsp
1 Tbsp
1 tsp

Preparation Method:

- Heat oil in sauce pan. Dredge chicken in flour and add to hot oil. Cook over medium high heat until chicken is lightly browned.
- Add onions and garlic. Cook until semi-transparent.
- Add wine. Simmer until reduced by half.
- Add remaining ingredients. Simmer until potatoes are cooked through and sauce has thickened.
- Remove from heat. Adjust seasonings if needed.
- Hold hot until ready to use.



Dinner Vol au Vent/Bouchée 4"
R00100 - 48 pcs/case

