How to Reheat Chicken or Sausage Cacciatore

Step-by-Step Guide to Chicken Cacciatore

Reheating in the Oven

1. Preheat your oven to 350°F (175°C).
2. Place the cacciatore in an oven-safe dish. If the dish seems dry, add a splash of chicken broth or water.
3. Cover the dish with aluminum foil to prevent the chicken from drying out.
4. Heat for 20–25 minutes, or until the meat is hot all the way through. Check the internal temperature with a food thermometer; it should be at least 165°F (74°C).
5. Carefully remove the dish from the oven and serve immediately.

Reheating on the Stovetop

1. Place the cacciatore in a skillet or saucepan.
2. Add a small amount of water or chicken broth if needed to loosen the sauce.
3. Cover and heat over medium-low heat, stirring occasionally.
4. Simmer for 10–15 minutes, or until the chicken is heated through and the sauce is bubbling.
5. Ensure the meat reaches an internal temperature of 165°F (74°C) before serving.

Reheating in the Microwave

1. Place a portion of cacciatore in a microwave-safe dish.
2. Cover with a microwave-safe lid or wrap, leaving a small vent for steam to escape.
3. Heat on medium power for 2–3 minutes. Stir and check the temperature.
4. If needed, continue heating in 1-minute increments until hot throughout (165°F/74°C).
5. Let it rest for 1 minute before serving to allow the heat to distribute evenly.

Tips for the Best Results

- If the sauce thickens too much during reheating, add a little water or broth to loosen it.
- Store leftover cacciatore in an airtight container in the refrigerator, and consume within 3–4 days.
- Do not reheat more than once to maintain food safety and quality.