



Chicken Cacciatore and Italian Herb Pasta

Savor the flavors of Italy with this Chicken Cacciatore and Italian Herb Pasta, featuring tender chicken simmered in a rich tomato sauce, served alongside aromatic herb-infused pasta for a hearty and comforting meal.

INGREDIENTS

- 1 **tblsp** olive oil
- 2 **lbs** bone-in chicken pieces (drumsticks, thighs and/or breasts)
- 1/2 **tsp** each salt and ground black pepper
- 1/4 **tsp** each paprika and dried thyme leaves
- 1 **cup** sliced mushrooms
- 1 medium green pepper, diced
- 3 green onions with tops, sliced
- 2 minced garlic cloves
- 1 **cup** reduced-sodium chicken broth OR vegetable broth
- 1 **can (6 oz)** tomato paste
- 1/4 **cup** dry white wine (optional)
- 1 **package (4.6 oz)** PASTA RONI® Olive Oil & Italian Herb

HOW TO MAKE

DIRECTIONS

In deep 12-inch skillet, heat oil over medium heat. Season chicken pieces with combined salt, pepper, paprika and thyme.

Add chicken to skillet and sauté until golden brown on each side. Add mushrooms, green pepper, green onions and garlic; continue browning 1 to 2 minutes, stirring occasionally.

In small bowl, combine chicken broth, tomato paste and wine; pour over chicken pieces. Simmer, covered, 30 minutes or until chicken is cooked through, turning occasionally.

Meanwhile, prepare Rustic Recipes Olive Oil & Italian Herb Pasta Roni® according to package directions. Serve with chicken and sauce.



PREP
TIME
10_{min}



COOK
TIME
40_{min}



SERVES
4

PRODUCT

