



Chicken Cacciatore

Prep Time: 20 min

Cook Time: 45 minutes

Serves: 4

NUTRITION FACTS, PER SERVING:

406 Calories

8.3 g fat

663 mg sodium



DIRECTIONS:

1. Prep produce and set aside: Mince **2 garlic cloves**. Chop **1/4 cup parsley leaves**. Stack **basil leaves** then roll together and thinly slice into ribbons to equal **1/4 cup**.
2. Heat **1 TB olive oil** in a large pan over medium-high heat. Add **chicken breasts** to pan and season with **salt & pepper**, to taste. Sauté for 2 minutes per side or until chicken is lightly browned on each side. Remove chicken from pan to a plate.
3. To the same pan, add **1 TB olive oil**, then add **diced onions**, and sauté for 5 minutes. Add **diced celery** and **minced garlic** and sauté for an additional 5 minutes. Season with **salt & pepper** to taste and add as much **red pepper flakes** for your desired spice level, starting with **1/4 tsp**. Add **sliced basil, chopped parsley, 1/4 cup red wine vinegar, halved green olives, capers, 1 tsp sugar, can of tomatoes, and 1 bay leaf**. Stir to combine and then nestle chicken breasts back into sauce, pouring in any juices from the plate. Bring to a boil, cover and reduce heat to a simmer, cook for 20 minutes. Uncover and simmer 20 minutes longer or until chicken is cooked through and tender.
4. Cook **pasta** according to package directions.
5. Discard the bay leaf. Serve over cooked pasta and garnish with any remaining basil or parsley if desired.

INGREDIENTS: **** Items not included in kit**

- 2 TB olive oil, divided ******
- 1.5 lbs. chicken breast
- 1 cup onions, diced
- 2 garlic cloves, minced
- 1/2 cup celery, diced
- 1/4 cup fresh basil, sliced into ribbons
- 1/4 cup fresh parsley, chopped
- 1/4 cup red wine vinegar
- 1/3 cup green olives, halved
- 2 TB capers
- 1 tsp sugar******
- Red pepper flakes, to taste
- 14.5 oz. can Italian-style diced tomatoes
- 1 bay leaf
- Salt & pepper, to taste******
- 1/2 lb. spiral shaped pasta

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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