



Chicken Cacciatore

You Will Need:

2 ½ lb boneless, skinless chicken

1 cup sliced onions

1 (16oz) can crushed tomatoes

1/4 cup Hot Pepper Olive Oil

½ teaspoon crushed oregano or sweet basil

¼ teaspoon parsley

½ cup sliced green pepper

Dash of Ground Pepper

1 chopped garlic clove

1lb sliced mushrooms

½ teaspoon salt

¼ cup Balsamic

Condimenti

Directions: Cut chicken in 1 inch pieces. Heat the Hot Pepper Olive Oil in a large skillet on medium. Sauté chicken pieces until slightly browned. Remove chicken with slotted spoon and set aside. In same pan, add onion, green pepper, garlic and mushrooms; cook until onion & peppers are tender, about 5-7min. Add crushed tomato, parsley, spices, and Chili Balsamic Condimenti. Reduce heat to **low**; add chicken. Cover & cook, stirring occasionally until all ingredients are tender and hot; about 45 minutes. Simmer uncovered about 15min more, or until sauce thickens. Serve over your favorite pasta. Enjoy!