

Chicken Cacciatore and Italian Herb Pasta

Ingredients

- 1 tbsp 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 it

1. In deep 12-inch skillet, heat oil over medium heat. Season chicken pieces with combined salt, pepper, paprika and thyme.
2. 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.
3. 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.
4. 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



TOTAL
TIME
50 min



SERVINGS
4

Made with



PASTA RONI® Olive Oil & Italian Herb