

CHICKEN CACCIATORE

<https://lustron.home.blog/2020/09/04/chicken-cacciatore/>

WHAT YOU NEED

- 1 Green Pepper, Cored and Sliced
- 1 Medium Onion, Diced
- 3 Large Diced Tomatoes with Juice (14 Oz)
- 1 Cup (8 Oz) Tomato Sauce
- 1 Can (4 oz) Sliced Mushrooms, Strained
- 1 Chicken Breast, Butterflied or 3-4 Chicken Thighs
- 1/4 Cup Oil
- 2 tsp Garlic Powder
- 1 Tbsp Dried Oregano
- 1 Tbsp Dried Basil

DIRECTIONS

- In a large dutch oven, add peppers, onion, tomatoes, mushrooms, and tomato sauce. Heat over medium heat and cover.
- In a large frying pan, heat over medium heat. Add oil and chicken. Turn down heat if necessary, and cook on face for about 5 minutes undisturbed until a brown crust forms. Flip and repeat browning on second side.
- Transfer chicken to Dutch oven. Cover with sauce and veggies. Bring to a boil. Reduce heat to low, then simmer covered for 40-50 minutes, or until internal temperature of 165 F is reached. Serve over pasta.