

Chicken Cacciatore

with Fettuccine Pasta & Mushrooms

Chicken cacciatore is a hallmark of Italian-American cuisine. In this recipe, we're tossing thick fettuccine with perfect bites of crispy-skinned chicken. As for the sauce itself, we're staying true to the classic ingredients—crushed tomatoes, sautéed mushrooms, garlic and a pinch of hot red pepper flakes. Topped off with a sprinkling of Parmesan, this dish is delicious comfort food with a sophisticated touch. (And we're sending you enough for leftovers!)



Ingredients

- 2 Boneless, Skin-On Chicken Breasts
- 6 Ounces Fettuccine Pasta
- 1 15-Ounce Can Crushed Tomatoes
- 4 Ounces White Mushrooms
- 3 Cloves Garlic

Knick Knacks

- 2 Tablespoons Grated Parmesan Cheese
- 1 Tablespoon Butter
- ¼ Teaspoon Crushed Red Pepper Flakes

Makes 3 Servings

About 575 Calories Per Serving

Prep Time: 5 min | Cook Time: 30 to 40 min

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Cut the mushrooms into bite-sized pieces. Peel and mince the garlic.

2



Cook & chop the chicken:

Pat the **chicken** dry with paper towels; season with salt and pepper on both sides. In a large, high-sided pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken, skin sides down; cook, loosely covering the pan with foil, 4 to 6 minutes per side, or until golden brown and cooked through. Transfer to a cutting board, leaving any browned bits (or fond) in the pan. Chop the cooked chicken into bite-sized pieces.

3



Make the sauce:

Heat the pan of reserved fond on medium-high until hot. (If the pan seems dry, add up to 2 teaspoons of olive oil.) Add the **mushrooms** and cook, stirring occasionally, 4 to 6 minutes, or until lightly browned and crispy. Add the **garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Add the **crushed tomatoes** and **½ cup of water**; season with salt and pepper. Simmer, stirring occasionally, 6 to 8 minutes, or until thickened and slightly reduced in volume. Turn off the heat.

4



Cook the pasta:

While the sauce simmers, add the **pasta** to the pot of boiling water and cook 8 to 10 minutes, or until al dente (still slightly firm to the bite). Reserving **½ cup of the pasta cooking water**, drain thoroughly and rinse under warm water to prevent sticking.

5



Finish the cacciatore:

Add the **chopped chicken**, **cooked pasta**, **butter** and **half the reserved pasta cooking water** to the pan of sauce; season with salt and pepper. Cook on medium-high, stirring frequently, 2 to 3 minutes, or until thoroughly combined. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Season with salt and pepper to taste.

6



Plate your dish:

Divide **⅔ of the finished cacciatore** between 2 dishes (you will have extra cacciatore). Garnish with the **cheese**. Enjoy!