



## Chicken Cacciatore

Recipe Courtesy of Robin Miller and Tyson Foods

Recipe serves 4

Preparation Time: 15 minutes

Time Savings: 15-30 minutes compared to traditional recipe

### **Ingredients**

- 2 teaspoons olive oil
- ½ cup chopped white or yellow onion
- 1 green bell pepper, seeded and diced
- 2 cloves garlic, minced
- 2 cups sliced fresh cremini or white button mushrooms (about 8 ounces)
- 2 packets (6 ounces each) *Tyson® Fully Cooked Oven Roasted Diced Chicken Breast*
- 1 ½ teaspoons dried basil
- 1 ½ teaspoons curry powder
- 28 ounce can diced tomatoes, undrained
- Pinch salt and ground black pepper
- 2 cups cooked white rice
- 2 tablespoons chopped fresh parsley (optional)

### **Preparation Instructions**

1. Heat oil in a large saucepan over medium-high heat.
2. Add onion, bell pepper and garlic and sauté for 2 minutes. Add mushrooms and sauté for 3 minutes, or until mushrooms are tender.
3. Add chicken, basil and curry powder and cook for one minute, or until spices are fragrant, stirring frequently. Add tomatoes and bring to a simmer for 5 minutes.
4. Remove from heat and season to taste with salt and black pepper.
5. Divide rice among four individual bowls and spoon chicken mixture over the top. Garnish with fresh parsley, if desired.