

## Chicken Cacciatore

Prep Time: approx. 20 Minutes.

Cook Time: approx. 2 Hours

Ready in approx. 2 Hours 20 Minutes.

Makes 5 servings.



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5	chicken breasts	5
1	onion, chopped	1
2	celery stalks, sliced	2
1 each	red & green pepper, sliced	1 each
10	mushrooms, sliced	10
1 clove	garlic, minced	1 clove
1 jar	Classico tomato pasta sauce	1 jar
1 can	diced tomatoes	1 can
1 Tbsp	Worcestershire sauce	15 ml
pinch	cayenne	pinch
1 Tbsp	Italian seasoning	15 ml
2	bay leaves	2

1/2 cup	sour cream	120 ml
1 cup	aged cheddar cheese, shredded	240 ml
1/3 cup	parmesan cheese	80 ml
pinch	salt and pepper, to taste	pinch
sprinkle	parsley	sprinkle

### **Directions**

- 1** Brown chicken breasts in a little oil. Remove from pan and keep warm. Sauté vegetables in the same pan until softened; return chicken to the pan.
- 2** Add tomato sauce and diced tomatoes to the chicken and vegetables. Stir in seasonings. Simmer on low heat for several hours for best flavour.
- 3** Just before serving, stir in sour cream and cheeses. Sprinkle with more parmesan and chopped parsley; serve over rice or egg noodles.