

Chicken Cacciatore



- 1.5 lbs All Natural Chicken Breasts, cut in cubes
- 1 cup chopped onion
- 1 green bell pepper, chopped
- 1 red pepper, chopped
- 1 tbsp. minced garlic
- 1 bottle of Stonewall Kitchen Cacciatore Simmering Sauce

On a frying pan, heat a tbsp. of Olive Oil. Sautee onions , garlic and pepper until soft. Brown chicken pieces, about 4 minutes per side to a golden tone. Move all ingredients to a slow cooker and add simmering sauce. Cook on low for 3 hours. If you prefer not to use a slow cooker, you can add sauce to chicken after browning and let simmer (covered) for about 30 minutes. Serve over rice or your favorite pasta.