

Chicken Cacciatore Pasta Bowl

TOTAL TIME
60 min

SERVINGS
6



Indulgent and flavorful, this Chicken Cacciatore Pasta Bowl features tender chicken, sautéed onions, and red peppers, all simmered in a rich white wine sauce. Tossed with roasted garlic penne pasta, fresh basil, and oregano, this dish is topped with a generous sprinkle of Parmesan for a deliciously comforting meal.

MADE WITH



Verve® Tomato Roasted Red Pepper Bisque with Gouda

CASE CODE 23323

Ingredients

907 g	Chicken breast, fresh, cut 1" thick strips or Tenders
38 g	Salt
2.5 g	Black Pepper
59 mL	Olive Oil
25 g	Garlic, roasted
450 g	Onions, julienne
300 g	Red Peppers, julienne
10 g	Basil, fresh, chopped
3 g	Oregano, fresh, chopped
454 g	Penne Pasta, cooked
1.81 kg Pouch	Verve® Tomato Roasted Red Pepper Bisque with Gouda
118 mL	White Wine
40 g	Parmesan Cheese, shredded

Directions

- 1 Season Chicken with a some of the salt & pepper, set aside for 30 minutes.
- 2 Using a large sauté pan, heat olive oil over medium to high heat, sear chicken on both sides until golden brown on all sides.
- 3 Remove chicken and set aside. Using the same pan, add the garlic, onions & peppers and sauté for 3-4 minutes.
- 4 Add herbs and chicken, lower heat and add Roasted Red Pepper Smoked Gouda Bisque.
- 5 Simmer for 10-12 minutes, until chicken reached 74°C (165°F) degrees.
- 6 Adjust seasoning with salt & pepper and finish with 1/2 the shredded Parmesan cheese.
- 7 **To Serve:** Place 1 cup of cooked pasta in bottom of a large bowl, add 1 cup of Cacciatore mix (3 pieces of Chicken) over top of the pasta.

Garnish with shredded Parmesan Cheese.

Serving suggestion: serve with garlic bread.