



## BRAISED CHICKEN AND PENNE



This recipe calls for:

### **Tomato, Garlic & Onion Sauce**

Prep time

**10 minutes**

Cook time

**20 minutes**

Servings

**4**

### **Ingredients**

2 Tbsp. olive oil

1 1/4 lbs. boneless skinless chicken thighs, seasoned with salt and pepper if desired

1 1/2 cups red and/or green pepper, sliced into strips

1 medium onion, sliced

1 jar RAGÚ® Tomato, Garlic & Onion Sauce

8 ounces Penne, cooked & drained

### **Instructions**

1. Heat olive oil in deep 12-inch skillet over medium-high heat and brown chicken. Remove chicken to paper towel-lined plate.
2. Cook peppers and onions in same skillet, stirring occasionally, 3 minutes.

3. Stir in sauce. Return chicken to skillet.

4. Bring to a boil, reduce heat, cover and simmer over medium-low heat 15 minutes or until chicken is thoroughly cooked. Serve garnished with grated Parmesan cheese, if desired.

Tip: If using bone-in chicken thighs, increase simmer time by 10 minutes or until chicken is thoroughly cooked.