



## 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.