



Spicy Braised Chicken and Penne



This recipe calls for:

Spicy Italian Style 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® Spicy Italian Style 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.