



## One Pot Chicken Neapolitan Pasta



This recipe calls for:

### Traditional Sauce

Prep time

**30 minutes**

Cook time

**20 minutes**

Servings

**4**

### Ingredients

- 8 ounces extra wide twisted egg noodles
- 1 jar RAGÚ® Old World Style® Traditional Sauce (24oz)
- 1 pound boneless, skinless chicken breasts chopped into bite-sized pieces
- 1 zucchini, sliced into half-moon shapes
- 1 small onion chopped
- 3.8 ounce can black olives, drained
- 5 cloves garlic, minced
- 1/3 cup finely grated parmesan cheese
- 2 tbsp butter

## Instructions

1. Melt butter in a dutch oven or large pot over medium heat.
2. Add chicken chunks to the pot. Sauté until their outsides are cooked, about 5 minutes, stirring occasionally.
3. Add zucchini and onion to the pot, stirring with the chicken. Cook until starting to soften, about 3 minutes, stirring occasionally.
4. Add olives, garlic, and egg noodles to the pot. Stir. Add RAGÚ® Old World Style® Traditional Sauce and enough water so that the noodles are mostly submerged, about 2 cups of water. Stir. Bring to a simmer. Let simmer until noodles are cooked, about 10 minutes, stirring occasionally. Add salt to taste, if necessary.
5. Distribute pasta among serving bowls and top with parmesan cheese and optionally chopped parsley.