



## Seasoned Chicken & Peppers



This recipe calls for:

**Tomato, Garlic & Onion Sauce**

**Sautéed Onion & Garlic Sauce**

**Roasted Garlic Sauce**

**Traditional Sauce**

Prep time

**10 minutes**

Cook time

**25 minutes**

Servings

**4**

### Ingredients

- 1 lb. boneless, skinless chicken thighs, cut into 2-inch pieces
- 2 Tbsp. olive oil
- 1 medium sweet onion, thinly sliced
- 1 medium red, yellow or orange bell pepper, sliced
- 1 cup mushrooms, sliced
- 1/4 cup dry red wine or chicken broth

1 jar RAGÚ® Tomato Garlic & Onion Sauce

## **Instructions**

1. Season chicken, if desired, with salt and pepper. Heat 1 tablespoon olive oil in 12-inch skillet over medium-high heat and brown chicken, about 5 minutes. Remove chicken from skillet; set aside.
2. Add remaining olive oil to same skillet and cook onion, pepper and mushrooms, stirring occasionally, 4 minutes or until slightly softened. Stir in wine and boil 1 minute. Stir in sauce and bring to a boil over high heat. Reduce heat to low.
3. Return chicken to skillet and simmer uncovered, stirring occasionally, 15 minutes or until chicken is thoroughly cooked. Serve, if desired, over hot cooked pasta.