



Skillet Chicken Cacciatore



This recipe calls for:

Traditional Sauce

Prep time

5 minutes

Cook time

25 minutes

Servings

4

Ingredients

- 2 Tbsp. olive oil, divided
- 1 1/2 lbs. boneless, skinless chicken thighs
- 1 large onion chopped
- 1 jar RAGÚ® Old World Style® Traditional Sauce
- 1/2 tsp. fresh thyme leaves, crushed (optional)

Instructions

1. Heat 1 tablespoon olive oil in large nonstick skillet over medium-high heat and brown chicken in two batches; remove and set aside.
2. Heat remaining 1 tablespoon olive oil and cook onion 5 minutes or until tender and lightly brown. Stir in sauce and thyme. Bring to a boil over high heat. Return chicken to skillet, reduce heat to low

and simmer covered, stirring occasionally, 10 minutes or until chicken is thoroughly cooked. Serve, if desired, over hot cooked pasta.