

DINNERLY



Better-than-Takeout

Saucy Chicken Cacciatore



30min



2 Servings

In Italy, "alla cacciatore" refers to a dish (usually chicken), prepared "hunter-style" with tomatoes, often bell peppers, and sometimes wine. We're defining ours as a saucy marriage of pasta and chicken with fresh rosemary, Parmesan, and peppers, brought to a bowl near you in less than 30 minutes. We've got you covered!

WHAT WE SEND

- garlic
- 2 oz roasted red peppers
- ¼ oz fresh rosemary
- ¾ oz piece Parmesan ¹
- ½ lb chicken breast strips
- 1 can tomato sauce
- 6 oz penne ²

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ¹
- sugar

TOOLS

- medium pot
- box grater or microplane
- medium skillet

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 910kcal, Fat 37g, Carbs 96g, Protein 52g



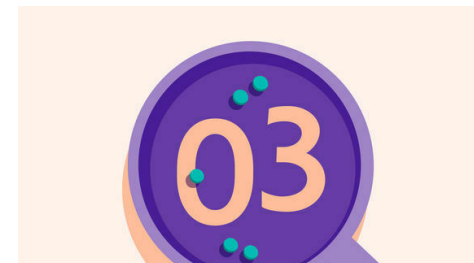
1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Finely chop **1 teaspoon garlic**. Coarsely chop **roasted red peppers**. Pick and finely chop **1½ teaspoons rosemary leaves**. Coarsely grate **Parmesan** on the large holes of a box grater.



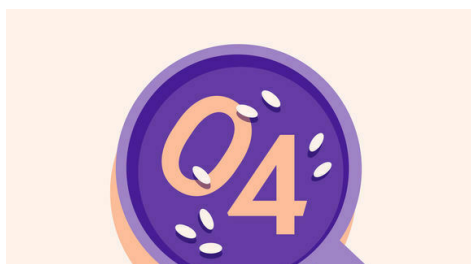
2. Brown chicken

Season **chicken** all over with **salt** and **pepper**. Heat **2 tablespoons oil** in a medium skillet over medium-high. Add chicken and cook, without stirring, until browned on the bottom, about 3 minutes (chicken will not be cooked through). Transfer chicken to a plate and wipe out skillet.



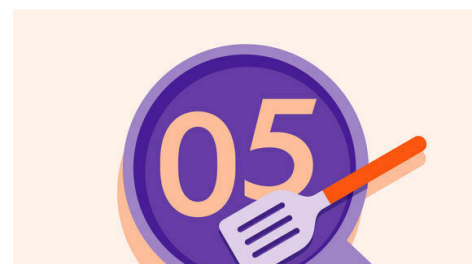
3. Make sauce

Heat **1 tablespoon oil** in same skillet. Add **peppers, rosemary, and garlic**; cook until fragrant, about 30 seconds. Add **tomato sauce** and **½ cup water**. Bring to a boil, scraping any browned bits from the bottom, then reduce heat to medium. Cook, stirring, until sauce is thickened and can coat the back of a spoon, 6–8 minutes. Return **chicken and any resting juices** to skillet.



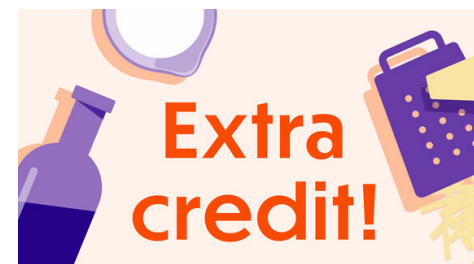
4. Cook pasta

While **sauce** cooks, add **pasta** to boiling water and cook until al dente, about 8 minutes. Reserve **⅓ cup cooking water**, then drain pasta.



5. Finish & serve

Add **pasta, reserved pasta water, half of the Parmesan, 1 tablespoon butter, and a pinch of sugar** to skillet with **sauce**. Cook over medium heat, gently stirring, until **butter** is melted and **sauce** comes together, 2–3 minutes. Season to taste with **salt** and **pepper**. Serve **chicken cacciatore** garnished with **remaining Parmesan**. Enjoy!



6. Take it to the next level

We like wine. And, when we aren't drinking a glass or two, we like cooking with it. Add a splash of dry red wine to the sauce in step 3 to add richness and robustness.