



EASY BISTRO CHICKEN

Final Lifestyle

INGREDIENTS

2 TBS olive oil, divided	1/2 cup red wine vinegar
4 (6-ounce) chicken breast halves, skinned	1/4 cup sliced green olives
4 chicken thighs (about 1 pound), skinned	1/4 cup capers
4 chicken drumsticks (about 1 pound), skinned	1 TBS sugar
2 cups chopped onion	Dash of ground red pepper
4 garlic cloves, minced	2 bay leaves 1 (28-ounce)
1 cup chopped celery	Can Italian-style tomatoes, undrained and chopped
1/2 cup chopped fresh basil	8 cups hot cooked macaroni or cavatappi
1/2 cup chopped fresh flat-leaf parsley	

INSTRUCTIONS

—Heat 1-1/2 TSP oil in large nonstick skillet over medium-high heat. Add chicken breast halves to pan; sauté 2 minutes on each side or until lightly browned. Remove from pan. Add 1-1/2 TSP oil and remaining chicken pieces; sauté 2 minutes on each side or until lightly browned. Remove chicken from pan.

—Heat 1 TBS oil in pan. Add onion and garlic; sauté 5 minutes. Add celery; sauté 5 minutes. Add basil and next 8 ingredients (basil through tomatoes). Return chicken to pan; bring to a boil. Cover, reduce heat, and simmer 20 minutes.

—Uncover and simmer 25 minutes or until chicken is tender. Discard bay leaves. Serve with pasta. Garnish with parsley sprigs, if desired.

SERVING INFO: (Serves 8)

1 chicken breast half or 1 thigh and 1 drumstick, 1/2 cup sauce, and 1 cup pasta
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