

STUNT SEGNERI'S CHICKEN CACCIATORE

- 6 PC. BONELESS/SKINLESS THIGHS
- 1 (32 OZ) JAR RAO'S MARINARA SAUCE
- 1 SWEET ONION (CUT INTO STRIPS)
- 4 BELL PEPPERS (GREEN, ORANGE, RED, YELLOW)
- 8 OZ. (OR >) SLICED BABY BELLA MUSHROOMS
- 4-6 CLOVES CRUSHED GARLIC
- MCCORMICK ITALIAN HERB SEASONING GRINDER
- SALT
- BLACK PEPPER
- ½ CUP OLIVE OIL
- 1 LB. PASTA OF CHOICE

HEAT OLIVE OIL IN LARGE DEEP FRYING PAN ON MEDIUM LOW HEAT (SO AS NOT TO SCORCH THE GARLIC), SAUTÉ GARLIC, THEN ADD THIGHS. INCREASE HEAT TO MEDIUM HIGH, SEASON AND BROWN BOTH SIDES OF THE THIGHS WITH ITALIAN SEASONING, PEPPER, AND SALT. REMOVE THIGHS, ADD ONION AND PEPPERS TO FRYING PAN AND SAUTÉ. CUT CHICKEN INTO PIECES AND RETURN TO FRYING PAN, SAUTÉ WITH PEPPERS. ADD SAUCE. STIR WELL. REDUCE HEAT, SIMMER ON LOW FOR AT LEAST 2 TO 3 HOURS. STIR OCCASIONALLY. ADD MUSHROOMS 30-45 MINUTES BEFORE SERVING.