

Chicken Breast Cacciatore Pappardelle

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This Chicken Breast Cacciatore Pappardelle recipe is my lightened up version using skinless, boneless chicken breast. Easy to make and a family favorite, cacciatore means hunter in Italian.

This is a hunter style meal lighten up using chicken breast, The classic recipe uses whole cut chicken or rabbit cut in pieces, it's one of those

recipes easily converted to fit your lifestyle and taste.  It's an easy throw- together meal, with the most delicious sauce full of flavors that wake up your taste buds.

Garlic, onions, carrots, mushrooms, peppers and olives in a rustic sauce with melt in your mouth chicken will have family and friends coming back for seconds **What To Serve With Chicken Breast Cacciatore Pappardella**

I serve this Chicken Breast Cacciatore Pappardella over a wide pasta noodle. You can serve it over creamy polenta, garlicky mashed potatoes or pasta, or this cacciatore recipe is delicious on it's own with crusty Italian bread to sop up the sauce.

If there is any left over, it taste better the next day, or you can freeze it in freezer friendly containers up to three months, for a ready made meal.

This chicken cacciatore can be made a day ahead, cooled, covered, refrigerated, rewarmed over low heat.

Italian comfort food at it's best the smells that fills your home with comfort and warmth, and me with childhood memories of my Mama's chicken cacciatore meals on many Sundays!!! 

Keep it simple, keep it fresh, keep it delicious, and customize to make it your own. Sharing restaurant style recipes, simplified for the home cook...Let me know if you try this recipe that's my favorite part.

Happy Day My Dears...Enjoy!!

Ingredients

- 4 boneless skinless chicken breast
- 1/2 Lb. Pappardelle
- 2 tablespoons each butter and olive oil
- 1 copped yellow onion
- 3 Tbls. chopped garlic
- 2 chopped carrots
- 8 oz. chopped mushrooms
- 1 cup Mediterranean pitted olives
- 1 red and 1 green sliced peppers
- 1 28 oz. can crushed tomatoes
- 1 14.5 oz. can tomato sauce
- 1 cup chicken stock or white wine
- 1 cup reserved pasta water
- 2 tablespoon each chopped Italian parsley, basil, oregano, and red pepper flakes
- 6 sprigs of thyme
- Salt and Pepper to taste
- 1 cup grated parmesan cheese
- **Instructions**
- Cook Pasta according to package directions reserving 1 cup of the pasta water

- Salt and pepper chicken
- Heat oil and butter to medium high
- Add Chicken saute until golden brown
- Add onion and garlic saute until tender and just beginning to brown
- Add the peppers saute until tender
- Add the tomatoes, reserved pasta water and chicken stock or white wine
- Simmer covered 45 minutes
- Toss the pasta in the chicken cacciatore sauce
- Garnish with additional Italian parsley, basil and grated parmesan