

Cardinal Creamy Chicken Cacciatore

Taylor County High School – Taylor County, KY

Cardinal Corral

Ingredients:

6 cups pulled chicken

3 tbsp. oregano

3 tbsp. thyme

3 tbsp. basil

2 tsp. pepper

6 tbsp. olive oil

3 tsp. garlic powder

3 tsp. onion powder

1 cup red bell pepper, small dice

1 cup yellow pepper, small dice

8 oz. Portobello mushrooms

3 zucchini, small dice

2 cups carrots, small dice

6 garlic, cloves minced

1 cup red onion, small dice

2 tomatoes, seeded and diced

3 cups heavy cream

1 cup chicken broth (low sodium)

1 lb. whole wheat rotini pasta

3 cups grated parmesan cheese (1 ½ + 1 + ½)



Directions:

Combine vegetables (both peppers, zucchini, carrots, and onions), 2 tbsp. of combined fresh herbs (oregano, thyme, and basil), add 3 tbsp. olive oil. Mix all the ingredients until covered with herbs and 1 tsp. each of the seasonings. Spread out onto a cookie sheet. Roast at 400°F for 40 minutes.

Turn oven down to 350°F.

Add 3 tbsp. olive oil to the skillet on medium heat. Add the garlic, sauté until translucent then add mushrooms. Add the chicken broth. Let simmer until reduced by half. Turn heat to low add heavy cream and 1 ½ parmesan cheese.

Cook pasta according to package. About 10-15 minutes or until al dente.

Combine chicken, sauce, vegetables, and pasta. Top with tomatoes and place into an oven safe skillet or pan (make sure that the pan is sprayed) cook for 15-20 minutes. Remove and sprinkle with 1 cup parmesan cheese. Return to oven to bake until the cheese melts. Garnish with parmesan cheese and fresh herb seasoning (oregano, basil, and thyme).