



CHICKEN CACCIATORE

by Chef David Cocker

USING: REUVEN FULLY COOKED LOW SODIUM CHICKEN BREAST 90 g

Prep & Cook Time: 140 minutes

Servings: 50

INGREDIENTS

50 pcs (4,500 g) Reuven Fully Cooked Low Sodium Chicken Breast 90 g (Product Code 10827)

1/2 cup (125 ml) vegetable oil

10 cups (2,500 ml) white onions, thinly sliced

10 stalks (825 g) celery, chopped

5 cups (750 g) carrots, diced

40 oz (1,135 g) button mushrooms, sliced

10 cups (1 kg) yellow bell peppers, sliced

15 pcs garlic cloves, minced

140 oz (4,150 ml) whole peeled tomatoes

30 oz (850 g) tomato paste

10 cups (2,500 ml) chicken broth, low sodium

10 bay leaves

2 tbsp (30 ml) dried thyme

2 tbsp (30 ml) dried rosemary

2 tbsp (30 ml) dried oregano

2 tbsp (30 ml) dried basil

PREPARATION

Cacciatore Sauce

In a large pot over medium heat, add olive oil, onions, celery, carrots and mushrooms, cook for 4-5 minutes. Add yellow bell peppers, garlic and tomato paste cook for 2 minutes. Add canned tomatoes, chicken stock, bay leaves, thyme, rosemary, oregano and basil. Stir to combine. Bring to a simmer and cook for 20 minutes.

Assembly

Place Reuven Low Sodium Chicken Breast 90 g in a hotel pan and top with sauce. Cover and place a in preheated 350°F (177 °C) oven for 45-60 minutes. Serve with buttered pasta and steamed vegetables.



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