

# Chicken Cacciatore



**FOODSERVICE**

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**SERVING SIZE: 40**

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## Ingredients

- As Needed All-Purpose Flour
- 1 2/3 dozen Boneless Chicken Thighs, Chopped
- 1 1/4 liquid cups Water
- 7 1/2 cups Sliced Mushrooms
- 3 1/3 tablespoons Minced Garlic
- 1 2/3 tablespoons Basil, Dry
- 2 1/2 teaspoons Salt
- As Needed Black Pepper
- 10 cups **Furmano's Mixed Peppers with Onions**, Undrained
- 5 cups **Furmano's Petite Diced Tomatoes**

## In This Recipe



Mixed Pepper Strips with Onions

## Preparation

1. Coat Chicken Thighs with flour. Shake off any excess flour.
2. In a medium saute' pan, heat Olive Oil, then add Chicken.
3. When chicken begins to brown, add Sliced Mushrooms Minced Garlic, Dry Basil, Salt, and Black Pepper Saute' for five minutes.
4. Add Furmanos Mixed Peppers with Onions and Furmanos Petite Diced Tomatoes, heat to 165\*
5. Serve over pasta or rice.

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