

NAMAN'S CATERING

CHICKEN CACCIATORE

4 ct.	Skinless boneless chicken breasts cut into 3" pieces
1-1/2 tbsp	Olive oil (extra virgin)
2 cups	Mushrooms, sliced
3 cloves	Garlic, minced
1-16oz	Canned, crushed tomatoes, w/puree
2 tsp	Italian herb seasoning (basil, thyme, oregano, bay leaf)
2 tsp	Lemon juice
2 tsp	balsamic vinegar
1 tsp	Salt
1 tsp	Pepper

Season chicken with salt and pepper to taste. Heat oil in a heavy, non-stick skillet over medium high heat. Saute chicken 3-4 minutes, turning frequently, until browned. Remove from the skillet and set aside. Reduce heat to medium and saute mushrooms and garlic in the same skillet 3-4 minutes, stirring frequently, until mushrooms begin to brown. Stir in tomatoes and Italian seasoning. Return chicken and any accumulated juices to the skillet. Increase heat to high and bring to a boil. Reduce heat to medium low and simmer, uncovered 5-6 minutes, until chicken is cooked throughout. Stir in lemon juice before serving.
Serve over rice.