



Chicken Cacciatore Pasta

Jacob · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr 50 mins

Description

A yummy marinara pasta packed with veggies that kids will love

Ingredients

- - 4 (11 ounce) chicken leg quarters - 1 $\frac{3}{4}$ teaspoons salt
- or more to taste
- divided - 3 tablespoons vegetable oil - 1 red bell pepper
- cut into strips - 1 cup sliced onion - 6 cloves garlic
- thinly sliced - 2 tablespoons chopped fresh oregano - 1 $\frac{1}{2}$ teaspoons dried thyme - 1 (28 ounce) can tomato puree - $\frac{1}{2}$ cup water - 1 (15.5 ounce) can cannellini beans
- drained and rinsed - 2 tablespoons red wine vinegar - 8 ounces dried fusilli or penne pasta

Instructions

1. Preheat oven to 325 degrees F (165 degrees C). Sprinkle chicken with 1 teaspoon salt. Heat oil in a wide
2. heavy
3. oven-safe pot over medium-high heat until hot but not smoking
4. about 1 minute. Add chicken
5. skin sides down
6. and cook
7. turning once
8. until browned
9. about 10 minutes. Transfer to a plate. Pour off all but 2 tablespoons fat. Reduce heat to medium and cook pepper
10. onion
11. and garlic
12. stirring
13. until softened
14. about 5 minutes. Stir in oregano
15. thyme
16. tomato puree
17. water
18. and remaining 3/4 teaspoon salt; bring to a simmer. Return chicken to pot
19. return to a simmer
20. cover
21. and transfer to oven. Bake until chicken is tender
22. 45 to 50 minutes. Transfer chicken to a bowl and chill
23. uncovered
24. until cool enough to handle (20 minutes). Discard skin and bones. Pull meat into coarse shreds. Add chicken
25. beans
26. and vinegar to tomato mixture in pot and simmer until heated through
27. about 5 minutes. Meanwhile
28. cook pasta in salted water according to package directions. Drain
29. reserving 1 cup pasta water. Stir pasta into chicken mixture
30. thinning with pasta water as needed. Season with additional salt
31. if desired.