



CACCIATORE CHICKEN MELT

Rachel Moore DiLiberto
Vinnie DiLiberto

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| 4 boneless, skinless, frozen chicken breasts | 8 oz. uncooked penne pasta |
| 1 to 2 Tbsp. olive oil | 1 jar marinara sauce (4 cheese is best) |
| 1 tsp. minced garlic | Chicken stock |
| 1 c. shredded mozzarella (or whatever cheese preferred) | extra cheese for topping |

Heat oil in large skillet over medium-high heat. Add chicken and garlic and brown for 3 minutes per side. Stir in ½ jar pasta sauce. Cover and cook over medium heat for 15 minutes. Cover with mozzarella and leave on heat until cheese is melted. Cook pasta in part boiling water/ part chicken stock until done, about 8 minutes. Stir the remaining ½ jar of sauce into pasta and sprinkle with cheese. Serve alongside chicken breasts.

CHEESY CHICKEN SPAGHETTI

Heather Hill Troia

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| 1 chicken boiled and de-boned | 1 ½ tsp black pepper |
| 1 stick butter | 1 can cream of chicken soup |
| 1 pkg spaghetti | 1 can cream of mushroom soup |
| 1 can Rotel | 2 lb Velveeta cheese |
| 1 tsp salt | 8 oz sour cream |
| 1 ½ tsp garlic powder | |

Boil chicken with butter. Remove and de-bone. Cook spaghetti in broth from chicken. Add Rotel tomatoes, garlic powder, black pepper, salt, cheese, soups and sour cream. Stir well until cheese is melted and blended. Add chicken. If mixture is too thick add milk.

