



SERVING UP

Savings!

weis

SERVES 4 for \$3
PER SERVING

Skillet Cacciatore

KEY INGREDIENT SHOPPING LIST

1 lb Perdue® Boneless and Skinless Chicken Breasts.....	lb \$2.99
1 Medium fresh red bell pepper	\$1.67
1 Medium fresh green bell pepper	66¢
1 Large fresh yellow onion.....	\$1.50
2 Fresh tomatoes.....	\$1.98
1 Bulb fresh garlic	50¢
1 (1 ounce) Jar Spice Classics®, Italian Seasoning	\$1.19
1 Box Weis Quality Linguine.....	99¢

PRICES EFFECTIVE 8-20-09 THROUGH 8-26-09

INSTRUCTIONS:

- 4 Perdue® Boneless, Skinless Chicken Breasts
- 2 Tbsp. olive oil
- 2 Medium bell peppers, core removed, sliced
- 1 Large onion, peeled and sliced
- 2 Fresh tomatoes, chopped
- 1 clove fresh garlic, minced
- 4 teaspoons Spice Classics® Italian Seasoning
- Ground pepper to taste
- 1 Box Weis Quality Linguine, prepared according to package directions

Coat a large no-stick skillet with olive oil and heat over HIGH heat. Add chicken and brown for 1 minute on each side. Remove chicken and set aside.

Reduce heat to LOW and add peppers and onion to skillet. Cover and cook for 8 minutes, stirring occasionally.

Add chicken, tomatoes, garlic, Italian seasoning, and ground pepper. Cover and simmer for 8 minutes until meat thermometer inserted in center registers 170°F. Serve with pasta.

Recipe and photo courtesy of Perdue®.

