

Recipie # 13 Chicken Cacciatore

x1	x3	x6	Ingredient
1 lb	3 lbs	6 lbs	cooked Chicken breast (2 cups)
1 tbsp	3 tbsp	6 tbsp	vegetable or olive oil
1	3	6	medium onion chopped
1/2 cup	1 1/2 cup	3 cups	green bell pepper
1/2 cup	1 1/2 cup	3 cups	sweet red pepper
2 cup	6 cups	12 cups	sliced fresh mushrooms
1 tsp	3 tsp	6 tsp	minced garlic (1 clove)
28 oz	3 28 oz cans	6 28 oz cans	Italian-style diced tomatoes undrained
2 tbsp	6 tbsp	12 tbsp	chopped fresh parsley
1 tsp	3 tsp	6 tsp	salt
1/4 tsp	3/4 tsp	1 1/2 tsp	pepper
2 tsp	6 tsp	12 tsp	Italian seasoning
1 tsp	3 tsp	6 tsp	dried basil leaves
1/2 cup	1 1/2 cup	3 cups	*Parmesan cheese
16 oz	3 16 oz pkg	6 16 oz pkg	*egg noodles

6 servings	18 servings	36 servings	
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Directions: Cut chicken in 1 inch cubes. In large skillet, saute chicken in vegetable/olive oil until no longer pink in center. Remove chicken from skillet and saute onion, green bell pepper, sweet red pepper, mushrooms and garlic until onion is transparent. Add chicken and remaining ingredients except Parmesan cheese and noodles. Simmer 15 minutes. Allow to cool and put in 13x9x2 inch baking dish, cover with foil and freeze.

To serve, thaw dish and bake in 350 degree oven for 35 minutes. Cook half package of egg noodles according to directions. Serve chicken over noodles and sprinkle on Parmesan cheese.