



# CHICKEN CACCIATORE

by Chef David Cocker

## USING: REUVEN FULLY COOKED LOW SODIUM CHICKEN BREAST 90 g

Reuven Code: 10827

50 Servings

### INGREDIENTS

50 pcs (4,500 g) Reuven Fully Cooked Low Sodium Chicken Breast 90 g  
1/2 cup (125 ml) vegetable oil  
10 cups (2,500 ml) white onions, thinly sliced  
10 stalks (825 g) celery, chopped  
5 cups (750 g) carrots, diced  
40 oz (1,135 g) button mushrooms, sliced  
10 cups (1 kg) yellow bell peppers, sliced  
15 pcs garlic cloves, minced  
140 oz (4,150 ml) whole peeled tomatoes  
30 oz (850 g) tomato paste  
10 cups (2,500 ml) chicken broth, low sodium  
10 bay leaves  
2 tbsp (30 ml) dried thyme  
2 tbsp (30 ml) dried rosemary  
2 tbsp (30 ml) dried oregano  
2 tbsp (30 ml) dried basil

### PREPARATION

#### Cacciatore Sauce

In a large pot over medium heat, add olive oil, onions, celery, carrots and mushrooms, cook for 4-5 minutes. Add yellow bell peppers, garlic and tomato paste cook for 2 minutes. Add canned tomatoes, chicken stock, bay leaves, thyme, rosemary, oregano and basil. Stir to combine. Bring to a simmer and cook for 20 minutes.

#### Assembly

Place Reuven Low Sodium Chicken Breast 90 g in a hotel pan and top with sauce. Cover and place in a preheated 350°F (177 °C) oven for 45-60 minutes. Serve with buttered pasta and steamed vegetables.



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