

# Chicken Cacciatore

1. Adjective
2. Color
3. Past Tense Verb
4. Past Tense Verb
5. Number
6. Past Tense Verb
7. Past Tense Verb
8. Color
9. Noun
10. Number
11. Verb
12. Noun
13. Verb
14. Verb
15. Number
16. Verb
17. Verb
18. Verb
19. Verb
20. Adjective
21. Noun
22. Number
23. Verb

24. Past Tense Verb
25. Past Tense Verb
26. Verb
27. Adjective
28. Adverb
29. Verb
30. Number
31. Noun
32. Verb
33. Adjective
34. Number
35. Verb
36. Verb
37. Past Tense Verb

# Chicken Cacciatore

## Ingredients

\* 1 tablespoon butter

\* 1 Adjective onion, chopped

\* 1 large Color bell pepper, Past tense verb thin

\* 1 teaspoon Past tense verb garlic

\* Number (14.5 ounce) cans Past tense verb tomatoes, Past tense verb and juice reserved

\* 1 cup Burgundy wine

\* 1 1/2 tablespoons Italian seasoning

\* 1 teaspoon salt

\*

1 teaspoon ground \_\_\_\_\_Colorpepper

\* 1/2 teaspoon garlic salt

\* 1 whole chicken, cut into \_\_\_\_\_Noun

\* \_\_\_\_\_Numbertablespoons all-purpose flour

\* 1 (16 ounce) package spaghetti

## DIRECTIONS

1. \_\_\_\_\_Verbthe butter in a large \_\_\_\_\_Nounover medium heat. \_\_\_\_\_Verbthe onion, bell pepper, and  
garlic

in the melted butter until they begin to \_\_\_\_\_ Verb about \_\_\_\_\_ Number minutes. \_\_\_\_\_ Verb the tomatoes, wine, Italian seasoning, salt, pepper, and garlic salt; \_\_\_\_\_ Verb and \_\_\_\_\_ Verb until the mixture just begins to \_\_\_\_\_ Verb. Reduce the heat to medium low; add the chicken and cook until the meat is \_\_\_\_\_ Adjective enough to fall off the \_\_\_\_\_ Noun about \_\_\_\_\_ Number 1/2 hours. \_\_\_\_\_ Verb the bones and skin from the chicken, returning the meat to the pot.

2. Heat 3/4 cup of the \_\_\_\_\_ Past tense verb liquid from the tomatoes in the microwave until just \_\_\_\_\_ Past tense verb. \_\_\_\_\_ Verb the flour into the tomato liquid until \_\_\_\_\_ Adjective. Add to the stockpot and stir \_\_\_\_\_ Adverb until the mixture begins to thicken. Remove from heat and allow to \_\_\_\_\_ Verb for about \_\_\_\_\_ Number minutes.

3. While the chicken mixture rests, bring a large \_\_\_\_\_ Noun of lightly-salted water to a boil. \_\_\_\_\_ Verb the spaghetti into the water and return to a boil. Cook until the pasta is \_\_\_\_\_ Adjective tender but still firm to the bite, about \_\_\_\_\_ Number minutes. \_\_\_\_\_ Verb. \_\_\_\_\_ Verb the chicken mixture over the \_\_\_\_\_ Past tense verb spaghetti to serve.

