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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 _____Color_____pepper

* 1/2 teaspoon garlic salt

* 1 whole chicken, cut into _____Noun_____

* _____Number_____tablespoons all-purpose flour

* 1 (16 ounce) package spaghetti

DIRECTIONS

1. _____Verb_____the butter in a large _____Noun_____over medium heat. _____Verb_____the 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.

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