

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.

