

# 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.

