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| **Recipe**  | **PASTA WITH GROUND CHICKEN AND OLIVES** |

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| Image result for cutlery **For # people**  | 4 – 6 servings | **Related image** **Cooking time** | 45 minutes |

**Ingredients:**

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| * 1 package pasta (any)
* 454-500 g, cooked according to package instructions.
* 1 lb. ground chicken
* (any meat)
* 3 medium onions, chopped
* 4 cloves garlic, chopped
* 2 cups bell pepper, chopped (any)
* 1 Tablespoon dried oregano
* 1 Tablespoon dried basil
* 1 Tablespoon paprika (any)
* 1 teaspoon salt to taste (any)
* 1 teaspoon ground black pepper to taste (any ground pepper
 | * 1 teaspoon garlic powder
* 1 teaspoon ground cumin
* 2 bay leaves
* 1 teaspoon Dijon mustard (or yellow)
* 2 Tablespoons wine (any)
* 1 can or bottle pasta sauce
* 1 can or bottle Olives (green, black or both)
* 2 Tablespoons cooking oil to cook vegetables
* 2 Tablespoons cooking oil to cook meat
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**Directions:**

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| * Add oil to a large skillet, saucepan or wok over medium high heat.
* When oil is hot, stir in the onions. Cook for about 2 mins. Stir occasionally.
* Stir in species for about 1/2 minute or until fragrant.
* Stir in bell peppers and garlic. Cook for about 3-5 mins over medium heat. Stir occasionally. Set aside.
* Add oil to a large skillet, saucepan or wok over medium high heat.
* Stir in ground chicken. Cook for about 5 minutes or until golden-brown. Stir occasionally.
* Stir in the wine, cooked vegetables and pasta sauce. Cover with a lid. Simmer over medium low heat for 5 minutes.
* Stir in the olives. Turn heat off. Remove bay leaves. Taste sauce and adjust seasoning to taste.
* Stir in pasta to the sauce or pour sauce over pasta.
* Add any topping, garnishes or sides if you prefer. Serve and enjoy!
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