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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! |