



Better-than-Chicken Cacciatore

Tomatoes, bell peppers, and mushrooms in a savory oven-baked sauce are perfect on a chilly night. Serve with a green salad, some crusty peasant bread, and perhaps your favorite wine.

2 Tbs. olive oil
1 large onion, coarsely chopped
1 medium red bell pepper, coarsely chopped
1 medium green bell pepper, coarsely chopped
8-oz. package fresh button mushrooms, sliced
1 16-oz. package of your favorite chicken substitute (defrosted if frozen)
3 cloves garlic, minced or pressed
2 tsp. dried basil
2 tsp. dried oregano
1 bay leaf
1 28-oz. can diced tomatoes, undrained
2 Tbs. tomato paste

rice or pasta

1. Heat olive oil in large skillet. Sauté onions for about 5 minutes. Add bell peppers; continue to sauté until onions and peppers are softened.
2. Add remaining ingredients to skillet; bring to a boil. Reduce heat to low and simmer, stirring occasionally, for 15 minutes.
3. While cacciatore is simmering, preheat oven to 350°. Transfer cacciatore to an oven-safe baking dish and cover with a lid or foil. Bake until heated through and bubbly, about 40 minutes. Serve over rice or pasta.