

CASSEROLES

NOODLES WITH CHICKEN IN OLIVE-TOMATO SAUCE†

(NUDELN MIT HÄHNCHEN IN OLIVEN-TOMATEN SOßE)

- 2 boneless chicken breasts (12-14 oz.)
- 8 oz. mushrooms (washed and sliced)
- 1 small onion sliced thinly
- 2 tablespoons olive oil
- 1 lb. tomatoes cut in bite-size pieces
- 1 1/2 cups elbow or penne noodles
- Garlic salt, pepper, sugar
- 8 green olives
- 8 black olives
- parsley sprigs

Cut the chicken breast in bite-size pieces and sprinkle with garlic salt. Heat olive oil in a saucepan, add the chicken pieces and sauté for 5 minutes. Add the onions sautéing another 5 minutes. Add the mushrooms and again sauté for 5 minutes. Stir in tomatoes and heat to a boil. Turn down the heat to simmer for 10 minutes occasionally stirring. Season with salt, pepper and a dash of sugar to your taste. Cook the noodles according to the directions on the package. Drain and place in a large bowl, pour the sauce over the top and garnish with the olives and sprigs of parsley.

Serves 4

