

## Italian Country Simmered Chicken

- 2 lbs bone-in chicken breasts or thighs
- 2 Tbsp olive oil
- 1 tsp **TSG Outrageously Garlic**
- 1 can (14-1/2 oz) stewed tomatoes
- 1 can (8 oz) tomato sauce
- 1/3 cup pitted green olives, cut into halves
- 2 Tbsp red wine vinegar
- 1 Tbsp **TSG Tearless Onion and Chives**
- 1 tsp each **TSG Roma & Napolitano Italian Country Herb Blends**
- 1/4 tsp fresh ground pepper
- 3 small zucchini, sliced

1. Remove skin from chicken. Cut breasts in half across the bone.
2. Heat olive oil in 4-qt pot. Add Tsp Outrageously garlic and chicken. Cook over medium heat until chicken is lightly browned.
3. Add remaining ingredients except zucchini. Fill the empty tomato sauce cans with water; stir water into the pot.
4. Bring to a boil. Reduce heat; cover and simmer 45 minutes, stirring occ.
5. Stir in zucchini, Cover and cook 6-8 mins. Serve with hot cooked pasta, if desire.

**Makes 6 servings**