



Microwave Chicken Cacciatore

1 lb skinned, boned chicken thighs cut into 1 inch cubes
1 cup sliced fresh mushrooms (optional for me)
3/4 cup sliced zucchini
1/2 cup chopped green bell pepper
1/2 cup chopped onion
1 teaspoon olive oil
1 large clove garlic, minced
2 8 oz cans tomato sauce
1/4 cup Burgundy
1 tablespoon chopped fresh oregano
1/2 teaspoon salt
1 1/2 teaspoons chopped fresh thyme
1/4 teaspoon pepper
fresh oregano sprigs
fresh thyme sprigs

Place chicken in 2 quart casserole dish, cover and microwave for 5-6 minutes on high. Stir after 4 minutes. Drain and set aside. Wipe dish with paper towel. Add mushrooms and next 5 ingredients to dish, toss well. Microwave uncovered at high for 4 minutes, stirring after 2 minutes. Add tomato sauce and the next 5 ingredients, stir well. Microwave on high 8-12 minutes or until slightly thickened, stirring every 4 minutes. Return chicken to dish; stir well. Microwave on high for 6 minutes, stirring after 3 minutes. Let stand for 3 minutes. Serve over pasta. Serves 4.

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