



FLORENTINE SIMMERED CHICKEN

- 2-½ lbs boneless, skinless chicken thighs or breasts
- 1 pkg (4.65 oz) **TSG Classic Florentine White Bean Soup Mix**
- 1 cup water
- 1 can (14-½ oz) petite-cut tomatoes
- 1 can (8 oz) tomato sauce
- 2 Tbsp olive oil
- 1 tsp each dried oregano and basil
- hot cooked pasta

1. Cut chicken thighs in half if large. If using breasts, cut each into 3 pieces.
2. Combine remaining ingredients, except pasta, in a 6-qt pot over medium-high heat; stir well. Add chicken and stir.
3. When sauce starts to bubble, reduce heat to low. Cover and simmer 45 minutes, stirring occasionally and scraping bottom of pan.
4. Serve over hot-cooked pasta of your choice.

Makes 6 servings

MAIN DISH