



## Chicken Spaghetti Sauce

1 whole chicken, cut into 8 to 10 pieces  
1 medium white onion, chopped  
4 garlic cloves, minced  
1 15-oz. can tomato sauce  
1 28-oz. can crushed tomatoes  
1 medium carrot, minced  
2 celery stalks, minced  
12 white mushrooms, sliced  
1-tablespoon basil leaves  
1½ tablespoons dried oregano  
2 bay leaves  
Olive oil  
Salt & Pepper

- Rinse and pat dry chicken. Coat the bottom of a pot with olive oil. Heat.
- Season the chicken generously with salt and pepper. Add the chicken and brown, evenly on all sides. Work in batches if necessary. Remove from the pot.
- Discard all but 2 tablespoons of rendered fat. Add the onion and scrape all the brown bits from the bottom of the pan.
- Add the carrot, celery and garlic. Mix well. Cook for 5 minutes until vegetables are softened.
- Add the mushrooms, basil and oregano leaves. Mix well and cook for another minute or two.
- Add the tomato sauce. Fill the tomato sauce can with water and stir the excess sauce. Add the water to the pan.
- Add the crushed tomatoes and the bay leaves.
- Return the chicken to the pan. Bring to a boil, cover and simmer for 1 hour. Remove bay leaves
- Serve on spaghetti topped with grated Parmesan cheese. You can also serve this with creamy polenta.

