

Tuscan Chicken with Spaghetti

Recipe By Esther Deutsch



Cooking and Prep:  1
h 35 m

Serves:  4

Contains:  

Preference: Meat

Difficulty: Easy

Source: Whisk by Ami
Magazine

Cuisines: Italian

Ingredients (12)

Main ingredients

- 4-6 pieces chicken quarters
- 1 (26-ounce) jar [Gefen Marinara Sauce](#)
- 4 cloves plus 1 clove garlic, minced separately or 4 cubes plus 1 cube [Gefen Frozen Garlic](#)
- 1 cup [Gefen Olives](#) (or other olives of your choice), pitted and drained
- 1 (15-ounce) jar white cannellini beans, drained
- 1/4 cup plus 3 tablespoons fresh basil, chopped

- onion powder, to taste
- freshly ground black pepper, to taste
- 1 pound spaghetti
- 2 firm Roma tomatoes, diced
- additional basil, for garnish

Sommelier Suggests

- [Terra di Seta Chianti Classico](#)
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Start Cooking

Prepare Tuscan Chicken

1. Preheat oven to 375 degrees Fahrenheit. Rinse chicken and pat dry.
2. In a roasting pan, combine the chicken, marinara sauce, 4 cloves garlic, olives, beans, and 1/4 cup fresh chopped basil. Sprinkle with onion powder and fresh black pepper.
3. Bake uncovered for one and a half hours. Pour some sauce over chicken and remove from pan. Garnish chicken with parsley or basil. Mix the sauce well to evenly incorporate all the flavors and reserve it to toss on pasta.
4. Prepare pasta according to package directions. Toss with reserved sauce from the chicken pan. Add diced tomatoes and remaining garlic and fresh basil. Serve with chicken.

Variation:

Great northern beans can be used in place of white cannellini beans. Parsley can be used to garnish the chicken instead of basil.