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## CHICKEN CACCIATORE SOUP

*(Thicker than soup, thinner than stew.)*

- 3 tbsp. olive oil
- 3 boneless, skinless chicken breasts, diced
- 1 medium onion, chopped
- 2 large potatoes, cubed
- 8 cremini (baby Portobello) mushrooms, chopped
- 4 ribs celery, chopped
- 1 red pepper, sliced thin
- 4 cloves garlic, chopped
- 1/2 cup red wine
- 1 can (15 oz.) diced tomatoes
- 1 can (28 oz.) crushed tomatoes
- 2 cups (or more) chicken broth
- 2 tsps. pepper
- 1 tsp. red pepper flakes
- 3 tbsp. fresh rosemary, chopped
- 1 cup fresh or frozen spinach
- 1/2 cup grated Parmesan cheese

Heat olive oil in a soup pot and sauté the chicken and onion over high heat for several minutes. Add the remaining fresh veggies and garlic and sauté until they begin to soften. Add red wine, tomatoes and chicken broth. Stir in seasonings and spinach. Bring to a boil, reduce heat to low and cover. Simmer for 8 to 10 minutes, until potatoes are tender.

Ladle into bowls. Top with Parmesan cheese, if desired. Good with crusty bread. Makes 4 servings.