

Chicken Confetti

Ingredients

1 (3lb.) cut up chicken	2 (14.5 oz) cans diced tomatoes, not drained
1 tsp salt, divided	1 (8 oz) can tomato sauce
¼ tsp pepper	1 (6 oz) can tomato paste
2 Tbsp cooking oil	1 ½ tsp dried basil
1 medium onion, chopped	1 (7 oz) pkg. spaghetti, cooked and drained
1 garlic clove, minced	

Directions

Sprinkle chicken with ½ tsp salt and pepper. In a large skillet over medium heat, brown chicken in oil. Remove chicken and set aside. Reserve 1 Tbsp. drippings in skillet; add onion and garlic. Sauté until tender. Add tomatoes, sauce, paste, basil and remaining salt; bring to a boil. Return chicken to skillet. Reduce heat; cover and simmer for 60-70 minutes or until meat is tender. Serve over spaghetti.