

# CHICKEN AND SAUSAGE STEW

**YIELD:** 32 servings

## INGREDIENTS:

Extra virgin olive oil

Boneless skinless chicken breasts, cut into 1/2 inch pieces

Italian sausage links, cooked and cut into 1/2 inch pieces

Onion, medium, chopped

Carrots, diced

Celery, diced

Garlic clove, thinly sliced

Fennel seeds

**Red Gold Crushed Tomatoes**

 ~~2 (14.5 ounce) cans~~ **Red Gold Diced Tomatoes**

Fresh parsley, chopped

Chicken broth

Rotini pasta, or ditalini pasta, cooked and drained

Parmesan cheese, grated

Salt and black pepper to taste

## AMOUNT (WT.):

4 Tablespoons

32 ounces

40 ounces

4 each

8 cups

8 cups

4 each

4 tablespoons

1-#10 Can (105 oz)

1-#10 Can (102 oz)

4 cups

1 gallon

4 cups

2 cups

## METHOD OF PREPARATION:

1. Heat a large rondeau on medium heat. Add olive oil and brown chicken pieces. Remove chicken and set aside.
2. Return the pan to the heat and add the sausage. Brown evenly, then remove from pot and drain. Add the onion, carrot, celery, garlic and fennel seed and stir. Season lightly with salt and pepper and saute, about 7 to 8 minutes.
3. Add crushed tomatoes, parsley, and chicken broth. Return chicken and sausage back to pot. Bring back to boil and cover. Reduce heat to simmer and cook until carrots are tender, about 5 minutes
4. Add the diced tomatoes, and pasta. Turn off the heat and let rest for 5 minutes. Season with salt and black pepper.
5. Transfer to serving bowl and sprinkle with Parmesan cheese



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