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# Chicken Puttanesca

*Paula Dean by Margaret Howlen*

*St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010*

**8 ounces linguine**

**1 tablespoon olive oil**

**1 medium red onion, cut into wedges**

**1 can (14 ounce) diced tomatoes**

**1 can (2.25 ounce) sliced olives, drained**

**2 cups cut-up cooked chicken**

**salt (to taste)**

**pepper (to taste)**

**2 tablespoons fresh parsley, chopped**

**hot pepper flakes**

Cook the linguine according to package directions.

In a large skillet, heat the oil. Saute' the onion, stirring occasionally for 5 minutes. Add the tomatoes, olives, chicken, salt and pepper. Cover. Cook for 3 minutes or until heated through.

Serve over hot linguine and sprinkle with fresh parsley. Add hot pepper flakes, if desired.

## **Chicken**

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*Per Serving (excluding unknown items): 1062 Calories; 18g Fat (15.3% calories from fat); 33g Protein; 192g Carbohydrate; 11g Dietary Fiber; 0mg Cholesterol; 41mg Sodium. Exchanges: 11 1/2 Grain(Starch); 4 Vegetable; 2 1/2 Fat.*