**Chicken Cacciatore with Pasta**

Ingredients

4 chicken thighs
2 tblsp olive oil
1/2 cup chopped onion
2 stalks of celery, cut in bite size pieces
1 tblsp chopped garlic
1 can stewed tomatoes
1/2 can sliced carrots with juice
1 can pasta sauce of your choice
1/2 cup small bowtie pasta

Directions
In a Dutch oven, brown chicken thighs in olive oil. Set aside. In drippings, saute onion, celery and garlic till tender.
Add tomatoes, carrots, pasta sauce and bowtie pasta. Bring to a boil. Place chicken thighs on top. Simmer for 30 minutes or until pasta is tender.
Serve with buttered sliced baguettes.