

# Chicken Durango



PREPARATION TIME  
5 minutes



COOKING TIME  
30 minutes



PERFECT PARTNER  
fried zucchini



Instead of buying a whole can of tomato paste, look for the paste in handy tubes in either the gourmet or canned goods section of the supermarket. Then you can just squeeze out the exact amount needed.

## SHOPPING LIST

- chicken • bell peppers • olives
- mushrooms • tomato paste
- chicken broth • orange

## ON HAND

- flour • olive oil • chili powder
- cooked egg noodles

## INGREDIENTS

- 4 skinless, boneless chicken breasts (4 ounces each)
- 1/4 cup all-purpose flour, divided
- 3 tablespoons olive oil, divided
- 1 red bell pepper, chopped
- 1 green bell pepper, chopped
- 2 teaspoons chili powder
- 2 cups sliced mushrooms
- 1 (14.5-ounce) can chicken broth
- 2 tablespoons tomato paste
- 1/3 cup sliced green olives
- 1 teaspoon grated orange peel
- 8 ounces hot cooked egg noodles

SERVES 4

**COOKIN'**  
*Xpress*

• Tongs are the best utensil to use when coating chicken breasts with flour. You can apply a more even coating and keep your hands clean!

### Make Ahead

Leftover chicken and sauce freeze well in a rigid plastic container for up to 2 months.

### ♦ VARIATION

*For a spicier version of this dish, add a few drops of hot pepper sauce to the skillet in step 3.*

**1** Coat chicken with 3 tablespoons flour on waxed paper. Heat 2 tablespoons oil in a large skillet over medium-high heat.



**2** Add chicken to skillet. Cook, turning once, until juices run clear when meat is pierced with a knife, about 15 minutes. Remove chicken from skillet; wrap in foil.

**3** Heat remaining oil in skillet; add bell peppers. Sauté until tender, about 5 minutes. Stir in remaining flour and chili powder. Cook for about 1 minute.



**4** Add mushrooms, broth, tomato paste, olives and orange peel to skillet. Simmer until sauce is slightly thickened, about 5 minutes. Arrange hot noodles on a platter. Top with chicken and sauce.