

Less than 1 hour

Serves 4 – 6

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Ingredients:

- Glug olive oil
- 1 onion, chopped
- Salt and milled pepper
- 4 (about 450g) chicken breast fillets
- 4 large baby marrows, cut into 2cm-thick discs
- 1 can (400g) butter beans, drained and rinsed
- 2½ cups (375ml) cacciatore sauce ([see full recipe here](#))
- Handful chopped fresh parsley + extra for serving
- 1 punnet (200g) cherry tomatoes, halved
- ½ cup (125ml) olives, pitted and halved (optional)
- ½ packet (250g) farfalle (bowtie) pasta
- 1 cup (250ml) chicken stock or white wine

Method

1. Preheat oven to 180°C.
2. Heat oil in a pan over medium heat and sauté onion for about 5 minutes or until soft. Remove and set aside.
3. Increase heat, season chicken and fry in the same pan until golden.
4. Cool slightly before slicing into 2cm pieces.
5. Combine remaining ingredients in an ovenproof dish, adding fried onion and chicken pieces (nestle them into the sauce).
6. Bake for 25-35 minutes, stirring halfway through, until sauce is thick and pasta is cooked.
7. Garnish with extra parsley just before serving.

### **GOOD IDEA**

Swap farfalle pasta for risoni (pasta rice) or omit the chicken for a vege-licious dish!.

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