

Chicken Santa Fe

6 each Red Peppers

2 each Garlic Cloves

Olive Oil

½ Box of Spaghetti

1 Jar of Spaghetti Sauce

4 each Chicken Fillets or Breasts

Thyme

Salt

Pepper

Cut up the peppers into strips, add 6 garlic cloves, drizzle with olive oil in baking dish and bake uncovered at 400 for 20 – 25 minutes, stirring at least twice.

Use either skinless chicken breasts or breast fillets. Rinse, dry, stir them around in the oil, garlic, and peppers until they are coated. The hot dish may even brown them a little. Sprinkle liberally with thyme, salt, and a little pepper.

Cook uncovered for 3- - 35 minutes for fillets or 45 minutes for in bone breasts. Stir up the mixture at least twice.

Put pasta in a bowl, artfully display the chicken and peppers over it.

Variations: Add onion wedges to the first round. Use a mix of green and red peppers to add more color. Add hatch green chile (moderately) to the first round.