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CHICKEN & PASTA DINNER

2 large chicken breasts, cut into 1" pieces

1 tsp. **Sunset Seasoned Salt**

2 Tbsp. **Onion, Garlic & Herb Seasoning**, divided

1 Tbsp. olive oil

3 Tbsp. butter

1 can (796 mL) crushed tomatoes

2 Tbsp. **Nonna's Rustic Tomato Sauce Seasoning**

1 box. (454g) spaghetti

$\frac{3}{4}$ cup crumbled feta cheese

To prepare sauce: In a pot, combine sauce ingredients. Bring to a gentle simmer over medium heat. Simmer for 15 minutes, stirring occasionally.

Preheat oven to 375°F. Cook ground beef with seasonings; drain liquid. Combine ground beef, cooked rice, black beans, cheese and one cup sauce and mix. Cut tops off peppers and hollow out any seeds. Place peppers in an oven-proof baking dish. Spoon beef mixture into each pepper; add tomato sauce to bottom of baking dish. Bake until peppers are tender, about 45 minutes. Spoon sauce over baked peppers when serving.



- **Nonna's Rustic Tomato Sauce Seasoning**
- **Sunset Seasoned Salt**
- **Onion, Garlic & Herb Seasoning**