
MEDITERRANEAN CHICKEN

- 1-2 medium yellow bell peppers, cut in strips
- 2 medium carrots, thinly sliced
- 1 cup sliced onion
- 4 chicken quarters, skin removed
- 2 tsp dried basil leaves
- 1 (24 oz.) container spaghetti sauce

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1. Preheat oven 425 degrees F.
 2. Place peppers, carrots and onions in a 13-inch by 9-inch baking pan, top with the chicken pieces, sprinkle with basil and pour sauce over all, bake, uncovered, 1 hr. and 15 minutes.
 3. Turn chicken pieces and bake 15 minutes or until chicken is no longer pink in center and chicken comes off the bone easily.

Makes 4 chicken quarters and 3 cups vegetable and sauce mixture. Serves 4; 1 chicken quarter and $\frac{3}{4}$ cup vegetable and sauce mixture. Recipe provided by Nancy Hughes.

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