



## Chicken Cacciatore (Hunter's Chicken)

*Yield: 4-6 servings*

### WHAT YOU WILL NEED

1 whole Rouses Natural Chicken cut up 8-12 pieces  
1 can Whole Black Olives  
5 tablespoons extra virgin olive oil  
2 jars DeLallo Pasta sauce  
1 teaspoon fresh rosemary chopped finely  
Fresh garlic  
Sea salt  
Cracked Black Pepper

### HOW TO PREP

1. Heat extra virgin olive oil in a large frying pan over low heat
2. Sauté a smashed clove of garlic.
3. Season Chicken with salt and pepper and cook until the skin is browned.
4. Add the remaining ingredients: olives, rosemary pasta sauce and season with salt.
5. Cover with a lid and cook for about 15-20 more minutes until the chicken is cooked all through inside.

## Spaghetti Alla Carbonara

*Yield: 4-6 servings*

### WHAT YOU WILL NEED

1 lb. pasta  
3 tablespoons olive oil  
3 garlic cloves, smashed  
¼ lb. pancetta (or regular breakfast bacon,) sliced then  
1 cup heavy cream  
2 large egg yolks  
½ cup freshly grated parmesan cheese  
Salt and freshly ground black pepper

### HOW TO PREP

1. Boil the pasta according to package directions in lots of salted water. Drain and set aside.
2. Heat oil over medium heat; add the garlic stirring, until it's golden, about 2 minutes.
3. Add the pancetta and cook until crisp.
4. Combine the heavy cream and egg yolks in a bowl and whisk together.
5. Add the drained pasta to the saucepan and toss.
6. Remove from the heat and add the egg and cream mixture and gently toss to coat the pasta evenly.
7. Mix 1/3 cup of parmesan cheese to pasta and season with salt and pepper.

*Recipes prepared by Rouses Chef Nino*