**Chicken Cacciatore with Pasta**

Ingredients

4 chicken thighs  
2 tblsp olive oil  
1/2 cup chopped onion  
2 stalks of celery, cut in bite size pieces  
1 tblsp chopped garlic  
1 can stewed tomatoes  
1/2 can sliced carrots with juice  
1 can pasta sauce of your choice  
1/2 cup small bowtie pasta

Directions  
In a Dutch oven, brown chicken thighs in olive oil. Set aside. In drippings, saute onion, celery and garlic till tender.  
Add tomatoes, carrots, pasta sauce and bowtie pasta. Bring to a boil. Place chicken thighs on top. Simmer for 30 minutes or until pasta is tender.  
Serve with buttered sliced baguettes.