

- ¼ cup flour
- ½ teaspoon salt
- ½ tablespoon chopped fresh *thyme*
- ½ tablespoon chopped fresh *oregano*
- ¼ teaspoon garlic salt
- ½ tablespoon chopped fresh *parsley*
- 4 chicken breast
- ¼ cup olive oil
- ½ cup chopped onion
- ½ cup celery
- ¼ cup green pepper, chopped
- 2 cloves garlic
- 1 16-ounce can tomatoes
- 1 8-ounce can tomato sauce
- ½ can tomato paste
- ½ cup mushrooms
- ½ cup white wine
- ½ tablespoon chopped fresh *basil*
- ½ tablespoon chopped fresh *rosemary*

Combine flour, salt, thyme, oregano, garlic, salt and parsley in a clear plastic bag. Add cut up chicken breasts and shake to coat. In skillet brown the chicken in hot oil and remove. In the same skillet, cook onion, green pepper, garlic, and celery until tender but not brown. Return chicken to skillet. Combine tomatoes, tomato sauce, tomato paste, mushrooms, wine, basil, and rosemary. Let cook on top of stove for 1 hour simmering on low-medium. Serve over hot angel hair pasta.