

## **Slow Cooker EverRoast Chicken Stew**

Everyday EverRoast Recipe Book

[www.boarshead.com](http://www.boarshead.com)

**Servings: 4**

**1 can whole Italian tomatoes, drained and cut up**

**2 large (3 cups) red potatoes, cut into 1-inch pieces**

**1/2 cup fresh celery, cut into 1/2-inch pieces**

**1 large yellow onion, coarsely chopped**

**1 can (14 oz) cream-style corn**

**1/2 cup ketchup**

**1/2 cup Boar's Head Gourmet Barbecue Sauce**

**1 pound (sliced 1-inch) Boar's Head EverRoast Chicken Breast, cubed**

**1/4 cup fresh flat-leaf parsley, chopped**

In a 4 1/2-quart slow cooker, add the tomatoes, potatoes, onion and celery.

Cover and cook on LOW for 6 to 8 hours or until the potatoes are tender.

Add the corn, ketchup and barbecue sauce.

Cover again and cook on HIGH for 15 minutes.

Add the EverRoast chicken and cook another 15 minutes.

Serve sprinkled with the parsley.

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Per Serving (excluding unknown items): 73 Calories; trace Fat (2.4% calories from fat); 2g Protein; 18g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 361mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Vegetable; 1/2 Other Carbohydrates.