

Savory Slow-Cooked Chicken Cacciatore

Campbell's Kitchen.com

Servings: 6

Preparation Time: 20 minutes

Cook time: 7 hours 20 minutes

1 tablespoon olive oil
3 pounds skinless boneless chicken breast
4 cloves garlic, minced
2 teaspoons Italian seasoning, crushed
1 can (28 oz) crushed tomatoes in puree
1 pound mushrooms (about 5 cups), cut in half
2 medium onions (about 2 cups), chopped
1 medium green pepper (about 1 1/2 cups), cut into 2" strips
1 1/2 cups chicken broth
1/4 cup cornstarch
1 pkg (16 oz) pappardelle or fettucine, cooked and drained

Heat the oil in a 12-inch skillet over medium-high heat. Add the chicken and cook until well browned on all sides.

Stir the garlic, Italian seasoning, tomatoes, mushrooms, onions, pepper and one cup broth in a 6-quart slow cooker. Add the chicken and turn to coat.

Cover and cook on LOW for 7 to 8 hours or until the chicken is cooked through. Remove the chicken from the cooker and keep warm.

Stir the cornstarch and remaining broth in a small bowl until the mixture is smooth. Stir the cornstarch mixture in the cooker. Cover and cook on HIGH for 10 minutes or until the mixture boils and thickens.

Serve with the chicken and pappardelle.

Per Serving (excluding unknown items): 303 Calories; 5g Fat (17.0% calories from fat); 54g Protein; 6g Carbohydrate; trace Dietary Fiber; 132mg Cholesterol; 339mg Sodium. Exchanges: 1/2 Grain(Starch); 7 1/2 Lean Meat; 0 Vegetable; 1/2 Fat.