

Slow Cooker Chicken Cacciatore

Winn-Dixie Flavor Magazine

Servings: 4

2 cans (28 ounce ea) crushed tomatoes
1/2 teaspoon sugar
3 large bell peppers, halved, cored and thinly sliced
10 ounces baby bella mushrooms, quartered
1 tablespoon vegetable oil
8 bone-in/ skin-on chicken thighs, trimmed
salt (to taste)
pepper (to taste)
1 pound linguine, cooked
torn fresh basil (optional) (for garnish)

Preparation Time: 5 minutes

Slow Cooker Time: 8 hours

In the bowl of a slow cooker, stir together the crushed tomatoes, sugar, peppers and mushrooms.

In a large skillet over high heat, heat the oil until shimmering. Pat the chicken dry with paper towels. Season to taste with salt and pepper. Add the chicken to the skillet, skin side down. Cook until well browned, about 6 minutes.

Nestle the chicken into the vegetable mixture, skin side up. Cover.

Cook on LOW until tender and cooked through, seven to eight hours.

Serve the chicken over the cooked pasta. Garnish with basil, if using.

Per Serving (excluding unknown items): 487 Calories; 5g Fat (10.1% calories from fat); 16g Protein; 93g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 50mg Sodium. Exchanges: 5 1/2 Grain(Starch); 1 1/2 Vegetable; 1/2 Fat; 0 Other Carbohydrates.