

Slow Cooker Italian Chicken and Peppers

★★★★★
4.15 from 34 votes

Prep Time
10 mins

Cook Time
4 hrs

Total Time
4 hrs 10 mins

Tender shredded chicken slow cooked with marinara and sweet bell peppers makes this Slow Cooker Italian Chicken and Peppers my new favorite dish.

Total Cost: \$7.70 recipe / \$1.28 serving
Servings: 6 (1 to 1.3 cups each)



Ingredients

- 3 bell peppers (any color) \$2.77
- 1 medium onion \$0.37
- 2 boneless-skinless chicken breasts or thighs (1.5 lbs. total) \$2.66*
- 1 tsp basil \$0.10
- 1 tsp oregano \$0.10
- salt and pepper \$0.05
- 24 oz jar [marinara sauce](#) \$1.65

Instructions

1. Slice the bell peppers and onions into 1/4-inch strips. Lay half of the onion and peppers in the bottom of a 4-quart or larger slow cooker.
2. Place the chicken breasts on top of the onions and peppers and season lightly with salt and pepper. Sprinkle the basil and oregano over the chicken.
3. Cover the chicken with the remaining peppers and onions, then pour the marinara sauce over top.
4. Place the lid on the slow cooker and cook on high for four hours or low for eight hours. After cooking, remove the lid and use tongs to stir the mixture and shred the chicken. The chicken should be so tender that it falls apart when pinched with the tongs.
5. Serve the saucy mixture over pasta, rice, polenta, or stuffed into a roll as a sandwich.

Recipe Notes

*This chicken was purchased on sale.

Slow Cooker Italian Chicken and Peppers <https://www.budgetbytes.com/2015/11/slow-cooker-italian-chicken-and-peppers/>