

Crockpot Chicken Cacciatore



Ingredients

- 6 Chicken thighs, preferably organic, skin on or off
- 1 28 oz can crushed tomatoes
- 1 6 oz tomato paste + 1 cup water
- 2 14.5 oz cans pitted black olives, 1 strained, 1 unstrained
- 1 Cup red wine, preferably Cabernet
- 1 Bell pepper, chopped
- 1 8 oz package mushrooms, sliced
- 1 Small onion, chopped
- 3 Large cloves of garlic, chopped
- 1 Tsp sea salt
- ½ Tsp oregano
- 1 Tsp basil

In a large skillet brown the chicken thighs in a little olive oil. About 5 min each side.

While chicken is cooking, combine all listed ingredients to crock-pot and turn on high for 4-6 hours (longer if need be and your crock-pot allows for that option;)

Add browned chicken to crock-pot and fold in all ingredients. Cover securely.

Serve over your favorite pasta, rice or as a side dish.

Enjoy!