

Crockpot Chicken Cacciatore

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Servings: 6



Olives and capers add flavor accents to this classic "hunter's style" chicken stew. You can have it ready for the slow-cooker in just 15 minutes.

Ingredients

1 chicken, skinned, 8 pieces
½ teaspoon black pepper
10 ounces fresh mushrooms, quartered
1 onion, thinly sliced
2 teaspoons Italian herb seasoning
½ cup all-purpose flour
2 bay leaves
¼ cup beef broth
14 ounces canned tomatoes, drained
12 large pitted black olives, quartered
1 tablespoon capers, drained
cooked rice

Cooking Method

Sprinkle chicken with pepper.

- Arrange chicken in 4-qt. Crockpot.

In bowl combine mushrooms, onion and seasoning.

- Add flour; toss to coat.

Layer the mushrooms mixture, bay leaves, broth and tomatoes over the chicken in the Crockpot.

1. On low setting cook until chicken is tender and no longer pink near bone, about 8 hours.
2. During last 15 minutes of cooking stir in olives and capers .
3. Remove bay leaves.

Serve cacciatore over rice.