Chicken Cacciatore-

Crock Pot Version

Adapted from Anita Lo

6-8 chicken breasts or 8-12 chicken thighs- season with salt and pepper

3 T. olive oil

Heat the skillet on high for 1 min. Add the oil. Brown the chicken, about 2-3 min. per side, reducing to med. High after 1 min. Remove the chicken and reserve for later. Remove the dark oil from the skillet.

1 small onion, diced

4 cloves garlic, minced

2 tsp. Knorr Tomato Bouillon with Chicken Flavor dissolved in 2/4 c. water.

Add a little more oil to the skillet and sweat the onions for about 3 minutes. If you need to add more oil, do so along the side of the skillet away from the onions, so it has time to heat up. When the onions are soft, add the minced garlic. Sauté for another minute, then deglaze the pan with the dissolved bouillon. Simmer and reduce for a few minutes.

2 15 oz. cans petite diced tomatoes

2 fresh tomatoes, chopped

2 T. Basil

1 T. Oregano

Mix all of the above ingredients together. Add them to the sautéing onion mixture. Taste to check seasonings.

Put a ladle full of the sauce into the bottom of a pre-warmed crock pot. Next, add a layer of chicken. Cover the chicken with more sauce and continue to layer, ending with sauce. Cook on low heat for 6 hours.

Serve over spaghetti or fettuccini noodles.