



Slow Cooker Tuscan Chicken

Jacob · 28/09/2024



Prep Time

4 hrs 15 mins

Difficult

Medium

Servings

8

Description

When its too hot to cook throw this dinner in the slow cooker and wait for compliments This rustic dish uses boneless skinless chicken thighs lots of seasonings and pitted Castelvetrano olives We really enjoy their brighter taste and color in this dish The red pepper flakes just add a bit of zing to the sun dried tomatoes and goodforyou spinach in the sauce Be sure to serve this with a crusty bread so you can soak up all the tasty creamy goodness

Ingredients

- - cooking spray - 2.2 pounds boneless
- skinless chicken thighs - 2 teaspoons dried Italian herb seasoning - 1 teaspoon crushed red pepper flakes - 1 teaspoon salt
- or to taste - 1 teaspoon freshly ground black pepper - 1 cup chopped sun-dried tomatoes - ½ cup pitted and halved Castelvetrano olives - ¼ cup olive oil - 1 cup sliced onion - 8 cloves garlic
- minced - 1 ½ cups heavy cream - 2 cups torn fresh spinach - 2 tablespoons cornstarch (Optional) - 2 tablespoons water (Optional)

Instructions

1. Spray the interior of the slow cooker with cooking spray
2. or use a plastic liner. Place chicken thighs in the bottom of the slow cooker and sprinkle with Italian seasoning
3. red pepper flakes
4. salt
5. and black pepper. Evenly layer sun-dried tomatoes and sliced olives over the seasoned chicken. Heat olive oil in a saucepan over medium heat. Add onion to the hot oil and cook until onions begin to get tender
6. 3 to 4 minutes. Add garlic and cook until fragrant
7. about 1 minute. Using a slotted spoon
8. transfer onions to the slow cooker and spread evenly over the sun-dried tomatoes. Return the skillet to medium heat and add cream
9. stirring until all the olive oil is incorporated and the sauce begins to bubble. Pour cream sauce evenly over the onions. Cover slow cooker and cook on High for 3 to 4 hours or Low for 6 to 7 hours if you prefer a longer cook time. Remove cooked chicken and vegetables to a serving platter. Add torn spinach to the sauce and cook until wilted
10. 3 to 5 minutes. Remove spinach from sauce with a slotted spoon and place on top of the chicken and vegetables. The sauce will be a bit thin. If you like a thicker sauce
11. pour into a small saucepan over medium heat. Combine 2 tablespoons cornstarch and 2 tablespoons water in a small bowl. Stir until all the lumps are gone
12. to create a slurry. Add slurry to the sauce and cook over medium-high heat
13. stirring constantly
14. until bubbly and thickened
15. 5 to 7 minutes. Spoon sauce and spinach over the dish and serve warm.