



# CROCK POT CHICKEN CACCIATORE

Angela Litzinger @angelaskitchen.com

ONE BATCH SERVES 6.

INGREDIENTS	X1	X2	X3	X4
Medium onion, thinly sliced	1	2	3	4
Boneless, skinless breasts or thighs	6 or 1 1/2 lbs	12 or 3 pounds	18 or 4 1/2 lbs	24 or 6 pounds
Tomato paste	6 oz	12 oz	18 oz	24 oz
Fresh mushrooms, sliced	8 oz	16 oz	24 oz	32 oz
Bay leaves	2 leaves	4 leaves	6 leaves	8 leaves
Canned stewed tomatoes	8 oz	16 oz	24 oz	32 oz
Salt and pepper	to taste	to taste	to taste	to taste
Garlic powder	1 t	2 t	1 T	4 t
Gluten free chicken stock	2 c	4 c	6 c	8 c

Place sliced onions at bottom of crock pot. Add chicken. Stir together remaining ingredients and pour over chicken. Cook on low 7-9 hours or high 3-4 hours. Serve over rice or pasta and add a side salad.

To freeze: Put all ingredients for one batch into a gallon-sized zip sealed freezer bag. Remove as much air as possible, seal, label and freeze.

To serve: Thaw. Put contents of bag into slow cooker and stir. Cover with lid and cook on low 7-9 hours or high 3-4 hours. Serve over rice or pasta and add a side salad.