Slow Cooker Chicken Cacciatore

Ingredients

- 1 chicken, cut up (about 3 pounds)
- 1 clove garlic, split
- 2 Tbsp salad oil
- 1 (15-ounce) can tomato sauce
- 1/4 cup dry white wine
- 1 small onion, chopped
- Salt
- 1/2 tsp basil
- 1/8 tsp pepper
- 1/2 bay leaf, crumbled
- 8 ounces spaghetti
- 3 quarts boiling water

Instructions

1. Brown chicken and garlic in oil, then place in slow cooker.
2. Add tomato sauce, wine, onion, 1 tsp salt, basil, pepper, and bay leaf.
3. Cover and cook on low setting 4 to 5 hours.
4. Gradually add spaghetti and 1 Tbsp salt to rapidly boiling water so that water continues to boil.
5. Cook uncovered, stirring occasionally, until tender.
6. Drain in colander. Serve with chicken and sauce. Yields 4 servings.

To Cook Conventionally

1. Brown chicken and garlic in large skillet; pour off drippings.
2. Add sauce ingredients. Bring to a boil; cover and simmer 30 minutes.
3. Proceed as above for cooking spaghetti and serving.

SLOW COOKER
CHICKEN CACCIATORE

1 chicken, cut up (about 3 pounds)
1 clove garlic, split
2 tablespoons salad oil
1 (15-ounce) can tomato sauce
¼ cup dry white wine
1 s mall onion, chopped
Salt
½ teaspoon basil
⅛ teaspoon pepper

½ bay leaf, crumbled
8 ounces spaghetti
3 quarts boiling water

Brown chicken and garlic in oil, place in slow cooker. Add tomato sauce, wine, onion, 1 teaspoon salt, basil, pepper and bay leaf. Cover and cook on low setting 4 to 5 hours.

Gradually add spaghetti and 1 tablespoon salt to rapidly boiling water so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. Serve with chicken and sauce. Yields 4 servings.

To cook conventionally: Brown chicken and garlic in large skillet; pour off drippings. Add sauce ingredients. Bring to a boil; cover and simmer 30 minutes. Proceed as above.

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