

SLOW COOKER CHICKEN CACCIATORE

Preparation: **10 mins.** | Total Time: **6 hours & 10 minutes** | Servings: **6**

INGREDIENTS

2 lb. skin-on, bone-in chicken thighs
Kosher salt
Freshly ground black pepper
2 bell peppers, chopped
8 oz. baby Bella mushrooms, sliced
2 cloves garlic, minced
1 (28-oz.) can crushed tomatoes
1/2 c. [Swanson Chicken Broth](#)
1 tsp. dried oregano
1/4 tsp. red pepper flakes
1/3 c. capers
8 oz. cooked linguine, for serving



INSTRUCTIONS

Season chicken with salt and pepper and place in pot. Dice peppers, mushrooms, garlic, and tomatoes and place in pot with chicken. Pour the broth over the chicken and vegetables. Season with oregano, red pepper flakes, salt, and pepper.

Cover and cook on low for 6-8 hours or high for 3-4 hours, until chicken is completely cooked through.

Remove chicken from pot. Stir capers into sauce. Serve over pasta and add sauce on top.