



# Slow Cooker Chicken Cacciatore

YIELD: 8 servings

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## INGREDIENTS

- 1/2 cup water
  - 1 Tbsp. all-purpose flour
  - 2 cups unsalted chicken stock
  - 1/2 cup white wine
  - 1/4 cup chopped fresh oregano (or 1 Tbsp dried)
  - 1 teaspoon Italian seasoning
  - 1/4 cup drained capers
  - 1/2 tsp. kosher salt
  - 1/2 tsp. crushed red pepper
  - 8 garlic cloves, chopped
  - 1 (28 ounce) container diced tomatoes
  - 1 8 ounce package cremini mushrooms, quartered
  - 8 6 ounce) bone-in chicken thighs, skinned (about 3 lbs)
  - 2 Tbsp. extra-virgin olive oil
  - 12 ounces uncooked spaghetti, broken in half
  - 5 ounces baby spinach
  - 1 red bell pepper, chopped
  - 2 ounces Parmesan cheese, grated (about 1/2 cup)
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## INSTRUCTIONS

1. Combine 1/2 cup water and flour in a 6-quart electric slow cooker, stirring with a whisk. Stir in stock and next 8 ingredients (through mushrooms). Add chicken thighs to stock mixture; submerge in liquid. Cover and cook on low for 7 1/2 hours. Remove chicken. When cool enough to handle, remove bones from chicken; discard bones.
2. Add oil and pasta to slow cooker; cover and cook on HIGH 15 minutes or until pasta is done. Stir in spinach until wilted. Divide pasta mixture among 8 shallow bowls; top evenly with chicken. Sprinkle with Parmesan cheese.