



## Simply Delicious Chicken Cacciatore for slow cookers and stovetop

- 1 jar (16 oz) **TSG Tuscan Country Simmerin' Sauce**
- 1 can (14-1/2 oz) diced tomatoes in juice
- 1 can (6 oz) tomato paste
- 1/4 cup dry red wine
- 1 medium onion, sliced
- 6 cloves garlic, sliced
- 15-20 whole green pitted olives (optional)
- 1 tsp dried oregano
- 1 tsp salt
- 2-3 lbs chicken thighs and legs, skinned
- Hot cooked pasta

### **For slow cookers (4 hrs):**

1. Use a **5 to 6 quart slow cooker**. Add all ingredients to cooker except chicken; stir.
2. Add chicken and spoon sauce over each piece. Cover and cook on high 4 hours. Stir occasionally.
3. Serve over hot cooked pasta with a sprinkle of grated Parmesan or Romano cheese.

### **For stovetop (1 hr+15 mins):**

1. Use a 6 quart pot or Dutch oven. Add all ingredients to pan except chicken; stir.
2. Add chicken and spoon sauce over each piece.
3. Cover and bring to a boil over high heat (about 15 minutes), stirring occasionally. Reduce heat to low. Cover and simmer 1 hour; stir occasionally.
4. Serve over hot cooked pasta with a sprinkle of grated Parmesan or Romano cheese.

### **Makes 4-6 servings**

**NOTE:** Recipe may be doubled for 5-qt or larger slow cookers. Increase cooking time accordingly.