

# Slow Cooker Chicken Provençal

1/2 teaspoon salt

2 teaspoons Italian seasoning

1 teaspoon garlic powder

1/4 teaspoon ground black pepper

4 each chicken legs and thighs, skin removed (about 3-3  
1/2 pounds)

1 large green pepper, diced (about 2 cups)

8 oz package sliced mushrooms

1/2 cup chopped black olives (canned, jarred, or from  
the deli department)

1 can (15 oz) cannellini or small white beans, rinsed and drained

1 tablespoon tomato paste

1 tablespoon anchovy paste (optional)

1 can (14.5 oz) diced tomatoes with basil, garlic and oregano (undrained)

1/4 cup water

Stir together salt, pepper, and seasonings. Place chicken in slow cooker or crock pot. Sprinkle with half of seasoning mixture; turn chicken and sprinkle with remaining seasonings.

Layer the rest of the ingredients over the chicken in the order listed. Cook on low for 7 hours.

You can serve the chicken as is, but I prefer to remove the chicken from the slow cooker, allow to cool slightly, remove the chicken meat from the bone and stir the meat back into the sauce.

Serve over cooked pasta or rice. Makes about 6 servings.

