

Delicious Slow Cooked Chicken Stew

- 4 boneless and skinless chicken breasts cut into 1 inch pieces
- 4 Tbs. extra-virgin olive oil
- 4 bacon slices (slice into ¼ inch pieces)
- 1 yellow onion, chopped
- 8 ounces white mushrooms, washed and quartered
- 4 ounces baby Bella mushrooms, washed and quartered
- 5 red-skinned potatoes, washed and cut into ½ inch cubes
- 2 large carrots cut in ¼ inch slices
- 4 garlic cloves, minced
- 4 fresh flat-leaf parsley sprigs (I use 2 Tbs. dried parsley flakes)
- 3 fresh thyme sprigs (I use 1 Tbs. dried thyme)
- 1 bay leaf
- 1 Tbs. Herbs of Provence
- 1½ cups no-salt added chicken broth
- 1½ cups white wine (Pinot Gris or Chardonnay)
- ½ cup all-purpose flour
- ¼ tsp. salt
- ¼ tsp. freshly ground pepper

Add the bacon, onion, mushrooms, potatoes, carrots, garlic, parsley, thyme, bay leaf, Herbs of Provence, stock, salt and pepper to a slow cooker and stir to combine.

In a large bowl combine the flour and chicken and toss to coat evenly.

In a large sauté pan over medium-high heat, warm half of the olive oil until just smoking. Add half of the chicken and brown on all sides, 3 to 4 minutes total. Transfer chicken pieces to slow cooker. Repeat with the remaining oil and chicken and transfer to slow cooker.

Remove sauté pan from the heat, pour the wine into the pan and return to medium-high heat. Bring to a simmer, stirring to scrape any browned bits from the pan bottom. Add the wine to the slow cooker, cover and cook on high for 5 hours. After about 1 hour of cooking time stir to distribute the chicken and other ingredients evenly. Remove the bay leaf before serving. Spoon stew into bowls and serve with thick toasted French bread slices. Serves 4.

Adapted from: Williams-Sonoma recipes on-line.