

CROCKPOT TUSCAN CHICKEN

Submitted by Jennifer Dunn

This easy slow-cooker recipe brings Mediterranean-inspired flavors to your dinner table with minimal prep. Let the ingredients simmer together for a flavorful, fuss-free meal that's perfect for busy weeknights!

Ingredients

- 2 lbs chicken
- 1 tsp Italian seasoning
- 1 jar artichoke hearts, drained
- 2 tsp minced garlic
- 1 jar julienne-cut sun-dried tomatoes
- ½ tsp garlic powder
- ½ tsp onion powder
- 6 oz fresh spinach
- Salt and black pepper, to taste

Instructions

1. Place the chicken, Italian seasoning, artichoke hearts, minced garlic, sun-dried tomatoes, garlic powder, onion powder, salt, and pepper in the slow cooker. Stir to combine and evenly coat the chicken with the seasonings.
2. Cover and cook on HIGH for 2–3 hours or LOW for 5–6 hours, until the chicken is fully cooked and tender.
3. Add the spinach during the last 5–10 minutes of cooking. Stir until the spinach wilts, then serve warm.