



## **INGREDIENTS**

1 ½ pounds boneless chicken breasts

2 tablespoons extra virgin olive oil

2 cloves garlic mashed

1 <sup>1</sup>/<sub>2</sub> cups chicken broth

1 tablespoon Italian seasoning

1 dash salt, to taste

1 dash pepper, to taste

15 ounces diced tomatoes drained

 $1^{1}/_{2}$  cups parmesan cheese

shredded

## **NUTRITION INFORMATION PER SERVING**

Calories 298kcal Sodium 521mg Carbs **4.67g** Fiber **1.58g** Protein 36g Added Sugar Og Total Fat 14g Fruits O servings

Saturated Fat 5.5g Vegetables 0.59 servings

## Simple Crockpot **Italian Chicken**

BY AMEE'S SAVORY DISH

🕒 15 MINS | 👖 6 SERVINGS



? To modify servings, view nutrition information and more, go to eatlove.is

## Method

- 1. Note: A crockpot meat rack is recommended when preparing this recipe, if available.
- 2. Place chicken breasts on the cooking rack and pour the chicken broth in the bottom of the slow cooker (it should come to just the top of
- 3. Add garlic cloves to the chicken broth. Drizzle chicken with olive oil and season with Italian seasoning, salt and pepper.
- 4. Pour drained, diced tomatoes on top and then sprinkle with parmesan cheese.
- 5. Cook on low for 4-5 hours.

