

Slow-Cooker Chicken Marbella



Servings: 6

*1 tablespoon olive oil
1/4 cup red wine vinegar
1/2 cup prunes, pitted
1/2 cup pitted black olives
1/4 cup capers, plus 1 tablespoon of
the brine
3 bay leaves
4 garlic cloves, minced
2 tablespoons dried oregano
1 teaspoon salt
1 teaspoon black pepper
2 tablespoons brown sugar
1/2 cup white wine
2 1/2 pounds skinless boneless
chicken breast, cut into pieces
2 tablespoons parsley, chopped*

To a slow-cooker add olive oil, red wine vinegar, prunes, black olives, capers, bay leaves, garlic, dried oregano, salt, black pepper, brown sugar, and white wine. Mix until combined.

Add the chicken and mix to combine.

Cover and cook for 7 hours on LOW or for 4 hours on HIGH.

Spoon into bowls and sprinkle parsley over top.

Serve

Per Serving (excluding unknown items): 342 Calories; 10g Fat (26.5% calories from fat); 43g Protein; 16g Carbohydrate; 2g Dietary Fiber; 138mg Cholesterol; 755mg Sodium; 9g Total Sugars; 0mcg Vitamin D; 64mg Calcium; 3mg Iron; 796mg Potassium; 424mg Phosphorus. Exchanges: .