

Slow-Cooker Chicken Marbella

Makes 6 Servings



1 tablespoon olive oil
1/4 cup red wine vinegar
1/2 cup pitted prunes
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 boneless, skinless chicken breasts
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