

# Italian Chicken

by: Taste of Home

## Ingredients:

6 boneless skinless chicken breast halves (cleaned)  
(about 4-8 oz. each)  
1 can (14 1/2 oz.) Italian Stewed Tomatoes  
3/4 cup plus 3 tablespoons water, divided  
2 tablespoons dried onion or 1/2 fresh diced onion  
2 teaspoons chili powder  
1/2 teaspoon Italian seasoning  
1/4 teaspoon garlic powder  
3 tablespoons cornstarch (optional)

## Instructions:

1. Place chicken in 5 qt. slow cooker.
2. In a small bowl, combine tomatoes, 3/4 cup water, onion, and seasonings.
3. Pour over chicken.
4. Cover and cook on LOW for 3-4 hours or until chicken is tender.
5. Transfer chicken to serving platter; keep warm.
6. Skim fat from cooking juices; transfer to small saucepan.
7. Bring liquid to boil.
8. Combine cornstarch and remaining water until smooth.
9. Gradually stir mixture into pan.
10. Bring to boil; cook and stir for 2 minutes or until thickened.
11. Serve with chicken and side dishes.

Cooker: Medium to large round or oval

Setting and Cook Time: LOW 3-4 hours

Servings: 6

## NOTES:

#5 thru #9 can be omitted from the recipe. If doing this, simply place chicken on serving plates and add the sides.

