

Tuscan Chicken & Artichoke Hearts

By: Tastefully Simple

Ingredients:

4-6 boneless, skinless chicken breasts

1 (28 oz) can crushed or diced tomatoes, undrained

1 (14.5 oz) can artichoke hearts, drained

1/2 cup white wine (optional)

1 -2 Tbsp Dried Tomato and Garlic Pesto

or - 1tsp onion powder, 1 tsp parsley, 1 tsp, oregano, 1/2 tsp salt and pepper

or - 2 tsp Italian Seasonings blend and 1/2 tsp salt and pepper

Instructions:

1. Grease a slow cooker.
2. Place chicken in bottom of slow cooker.
3. Pour tomatoes on top of chicken.
4. Pour artichoke hearts on top of tomatoes and chicken.
5. Pour wine around the chicken.
6. Heat on LOW for 6-8 hours.
7. Serve on angel hair, pasta or rice.

Freezer Instructions:

Add all ingredients in ziploc bag. Thaw completely before placing in crockpot.

Serves: 4-6

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