



## Provençal Chicken

*Crock Pot, French, Poultry*

**Prep Time:** 30 minutes **Cook Time:** 3 hours **Servings:** 6

### **INGREDIENTS**

8 chicken thighs or 2 breasts

2 tbsp olive oil

1/2 large yellow onion, finely chopped

3 bay leaves

5 garlic cloves, finely chopped

1 tsp dried tarragon

1/2 cup dry white wine

1/2 cup chicken stock

Fettuccini



## **DIRECTIONS**

Pat the chicken dry with paper towels. Season the chicken generously all over with salt and pepper. In a large, heavy fry pan over medium-high heat, warm the 2 Tbs. olive oil. Working in batches to avoid crowding, add the chicken and sear, turning as needed, until golden brown, about 8 minutes total. Transfer the chicken to a plate.

Pour off most of the fat from the pan and return it to medium-high heat. Add the onion and bay leaves and sauté until the onion is golden, about 5 minutes. Add the garlic and cook for 1 minute. Stir in the tarragon, the 1/2 tsp salt and several grinds of pepper. Pour in the wine and stock and stir to dislodge any browned bits from the pan bottom. Transfer the contents of the pan to a slow cooker and stack the chicken on top. Cover and cook on low according to the manufacturer's instructions until the chicken is tender, about 3 hours.

Serve with fettuccini noodles