

RECIPE | TOMATOES



# SLOW COOKER TOMATO ARTICHOKE CHICKEN



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## INGREDIENTS

- 2 dry pints** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes
- 4** bone-in chicken thighs
- 1 cup** marinated artichoke hearts, drained & chopped
- ½ cup** Parmesan cheese
- ¼ cup** bacon bits
- 1 tbsp** cornstarch
- 1 tsp** chicken bouillon
- 1 tsp** dried tarragon
- ½ tsp** garlic powder

- ½ tsp** onion powder
- Egg noodles, optional for serving
- Salt & pepper, to taste

## DIRECTIONS

- 1** Place the chicken in the slow cooker and season with salt & pepper to taste.
- 2** Add the remaining ingredients on top of the chicken and stir to combine.
- 3** Cover and cook on HIGH for 4 hours, or until the chicken is fully cooked.
- 4** If desired, serve over egg noodles or enjoy on its own.

Pro Tip: You can adjust the cooking time based on your slow cooker settings to make this dish on LOW for 6-8 hours.



**4 hr 10 min**

**10 min** | **4 hr**  
PREP. | COOKING



**4**



**easy**