



RECIPE | TOMATOES

# SLOW COOKER TOMATO ARTICHOKE CHICKEN



10 min  
PREP.

4 hr  
COOKING



4



easy

4 hr 10 min

## 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.

