



## Slow Cooker Chicken Cacciatore

with Capers & Mashed Potatoes



5h



2 Servings

Hearty and comforting, this Italian classic will feed a crowd with the press of a button. Flavorful chicken thighs stew along with onions, mushrooms, peppers, and tomatoes until meltingly tender while we make traditional buttery mashed potatoes to help sop up the luscious sauce. Briny capers add a final bright touch to this all-time favorite. Cook time is 6 hours. (2-p plan serves 4; 4-p plan serves 8)



## What we send

- 1 yellow onion
- ½ lb mushrooms
- 2 bell peppers
- 14½ oz can whole peeled tomatoes
- 2 pkts chicken broth concentrate
- 2 (¼ oz) cornstarch
- 2 (12 oz) pkgs boneless, skinless chicken thighs
- 2 (¼ oz) Tuscan spice blend
- 4 potatoes
- 1 oz capers <sup>17</sup>

## What you need

- kosher salt & ground pepper
- sugar
- ¼ c butter <sup>7</sup>

## Tools

- slow cooker
- medium pot
- potato masher or fork

## Allergens

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 580kcal, Fat 20g, Carbs 63g, Protein 44g



### 1. Prep ingredients

Halve **onion**, then thinly slice. Trim stem ends from **mushrooms**, then thinly slice caps. Halve **peppers**, discard stems and seeds, then slice into ¼-inch strips. Add **tomatoes** to slow cooker and crush using the back of a spoon or your hands.

In a measuring cup, whisk to combine **all of the broth concentrate, cornstarch, 1½ teaspoons salt, ½ teaspoon sugar, and ¾ cups water**.



### 4. Mash potatoes

Return **potatoes** to medium heat. Add **¼ cup butter**; mash with a potato masher or fork. Stir in **1 tablespoon reserved cooking water** at a time to reach desired consistency. Season to taste with **salt and pepper**.



### 2. Cook cacciatore

To the slow cooker, add **chicken, mushrooms, peppers, onions, broth mixture, half of the Tuscan spice blend, and a few cracks of black pepper**. Stir to combine.

Cook **cacciatore** on high until chicken is tender and cacciatore is stewy, 6 hours.



### 5. Add capers

Stir **capers (and any brine)** into **chicken cacciatore**. Season to taste with **salt and pepper**.



### 3. Cook potatoes

When the **cacciatore** has 45 minutes left cooking, peel **potatoes** (or scrub skins clean); cut into 1-inch pieces. Add to a medium pot with **1 teaspoon salt** and enough **water** to cover by 1 inch. Bring to a boil over high heat. Cook until easily pierced with a fork, about 10 minutes. Reserve **½ cup cooking water**; drain and return potatoes to pot off heat.



### 6. Serve

Serve **chicken cacciatore** over **mashed potatoes**. Sprinkle with **some of the remaining Tuscan spice**. Enjoy!