

Chicken Chardonnay

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Ingredients

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| 1 ½ - 2 lb boneless, skinless chicken breasts or thighs | 3 cloves garlic, minced |
| ½ tsp salt | 1 tsp basil |
| 1 tsp black pepper | 1 tsp thyme |
| 2 tsp smoked paprika | ½ tsp marjoram |
| ½ tsp cayenne pepper (can reduce or omit if you choose) | ¾ pound fettuccini or egg noodles, cooked (for serving) |
| 1 sweet red bell pepper, diced | Sliced black or kalamata olives, for serving |
| 1 onion, diced | Shredded parmesan cheese, for serving |
| 1 ½ cup Chardonnay | |
| 1 can (6 oz.) tomato paste | |

Instructions

Place the chicken in your crockpot. You can use chicken breasts or thighs, whichever you have handy. Sprinkle in the salt, black pepper, smoked paprika and cayenne pepper. Add in the diced bell pepper and onion.

In a 2 cup measuring cup, or a small dish, combine the chardonnay, tomato paste, minced garlic.

Add in the thyme, basil, and marjoram. Stir those all together and pour over the top of the chicken. Cover and cook on low for 5-6 hours.

When the chicken is done cooking, cook the fettuccini or egg noodles.

Shred the chicken with two forks. Serve with the pasta, sprinkle on some sliced black or kalamata olives and a dash of shredded parmesan.

Enjoy!