



## Slow Cooker Chicken Marsala

**Prep: 10 minutes**

**Slow Cook: 2 hours 15 minutes • Serves: 4**

- Nonstick cooking spray
- 4 bone-in chicken thighs, thawed if necessary
- $\frac{3}{4}$  teaspoon salt
- $\frac{1}{2}$  teaspoon ground black pepper
- 1 tablespoon olive oil
- 2 garlic cloves, minced
- $1\frac{1}{2}$  cups sliced white mushrooms
- 1 cup Marsala wine or less-sodium chicken broth
- $\frac{1}{2}$  cup heavy cream
- $\frac{1}{4}$  cup less-sodium chicken broth
- 2 tablespoons cornstarch
- Chopped fresh chives and/or parsley leaves for garnish (optional)

**1.** Spray 5- to 6-quart slow cooker with cooking spray. Evenly sprinkle chicken with salt and pepper. In large skillet, heat oil over medium-high heat; add chicken, skin side down. Cook 5 minutes or until browned; transfer chicken, skin side up, to prepared slow cooker.

**2.** Add garlic, mushrooms and wine to slow cooker; cover and cook on high 2 to 3 hours or on low 5 to 6 hours.

**3.** With slotted spoon, transfer chicken to plate. Ladle about  $\frac{1}{2}$  cup liquid in slow cooker into cream, then add cream mixture back to slow cooker. In small bowl, whisk broth and cornstarch until dissolved; stir into slow cooker. Return chicken to slow cooker; cover and cook 15 minutes longer or until sauce is thickened and chicken reaches an internal temperature of  $165^{\circ}$ . Serve sprinkled with chives and/or parsley, if desired.

*Approximate nutritional values per serving:*

*403 Calories, 25g Fat (10g Saturated), 97mg Cholesterol, 905mg Sodium, 15g Carbohydrates, 0g Fiber, 17g Protein*

### Get Inspired

*Serve alongside your favorite rice or noodles.*