

YIELD: 6-8

Slow cooker bistro chicken thighs

Slow cooker bistro chicken thighs are easy to prep and cook all day in a delicious, rich red wine and tomato sauce.

PREP TIME

15 minutes

COOK TIME

6 hours

TOTAL TIME

6 hours 15 minutes

Ingredients

- 1 tablespoon extra-virgin olive oil
- 10 boneless, skinless chicken thighs (see notes)
- 1 1/2 teaspoons kosher salt
- 1/2 teaspoon black pepper
- 2 tablespoons unsalted butter
- 2 medium onions, coarsely chopped
- 4 cloves garlic, minced
- 2 teaspoons dried thyme
- 1 cup dry red wine
- 1 (14 or 15 oz.) can crushed tomatoes

For serving

- 1/4 cup finely chopped fresh parsley

Instructions

Heat the oil in a large skillet over medium high heat.

Season chicken thighs with salt and pepper. Sear the chicken in the skillet until well browned on both sides, about 10 minutes total.

Transfer the chicken thighs to the insert of the slow cooker.

Lower the heat to medium and melt the butter in the same skillet. Add the onions, garlic and thyme and sauté until the onion is softened, about 5 minutes.

Add the wine and tomatoes to the pan and scrape up any browned bits on the bottom of the pan.

Transfer the mixture to the slow cooker and pour over the chicken thighs.

Cover and cook on low for 6-7 hours, until the chicken is cooked through.

Sprinkle with parsley and serve over mashed potatoes, pasta or rice.



Notes

I used boneless, skinless chicken thighs for this but the original calls for bone-in, which you could use as well. (You do need to remove the skin though.) You could also substitute boneless, skinless chicken breasts here if you prefer.

If you'd like to add mushrooms, I'd suggest a 16 oz. package of white button mushrooms, sliced, added to the pan along with the onions to soften slightly.

Adapted from [Slow Cooker: The Best Cookbook Ever](#).

Nutrition Information:

Amount Per Serving: CALORIES: 506 TOTAL FAT: 20g SATURATED FAT: 6g CHOLESTEROL: 313mg
SODIUM: 915mg FIBER: 2g SUGAR: 5g PROTEIN: 65g

CUISINE: French / **CATEGORY:** Slow Cooker

<https://www.familyfoodonthetable.com/slow-cooker-bistro-chicken-thighs/>