



In your box

- 26 oz. Boneless Skinless Chicken Breasts
- 1 cup Polenta
- ½ oz. Parsley
- 8 fl. oz. Marinara Sauce
- 4 oz. Shredded Parmesan Cheese
- 1 oz. Flour
- 10 oz. Cremini Mushrooms
- 1 Yellow Onion
- 2 tsp. Garlic Salt
- 3 oz. Roasted Garlic & Herb Butter

*Contains: milk, wheat

You will need

- Salt, Pepper
- Slow Cooker, Medium Pot

HOME CHEF
Fresh
AND EASY

Slow-Cooker

Chicken Cacciatore

with Parmesan polenta

NUTRITION per serving—Calories: 481, Carbohydrates: 40g, Fat: 19g, Protein: 37g, Sodium: 1744mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Cook Time
HIGH HEAT
4 Hrs

Cook Within
5 days

Difficulty Level
Easy

Spice Level
Not Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Please read and follow all instructions in your slow cooker manual. Cook with a lid for the entire recommended cooking time; make sure to check that meal is fully cooked before eating. Use oven mitts or a towel when handling lid or pot.
- These recipes were developed with a 6-quart slow cooker. If you are using a larger slow cooker, add water as needed.



1 Prepare the Ingredients

- Halve and peel **onion**. Cut halves into ¼" slices.
- Cut **mushrooms** into ¼" slices.
- Mince **parsley**, leaves and stems.



2 Cook the Chicken

- Place slow cooker liner in slow cooker, if desired. Fold top edges in before putting on lid.
- Combine **flour**, **marinara**, and ½ cup **water** in slow cooker. Top with **mushrooms** and **onions**, then **chicken**. Season chicken with ½ tsp. **salt** and ¼ tsp. **pepper**.
- Turn slow cooker on to high heat. Cover, and cook until chicken reaches a minimum internal temperature of 165 degrees, 4 hours.



3 Cook the Polenta

- After 3 ½ hours, bring a medium pot with 3 ½ cups water to boil over high heat.
- Once boiling, reduce heat to medium and stir in **polenta**. Continue stirring until mixture is smooth and begins to thicken, 1-2 minutes.
- Then cook undisturbed until polenta is fully cooked, 3-4 minutes.
- Remove from burner. Stir in **garlic salt**, **garlic butter**, **Parmesan**, ¼ tsp. **salt**, and a pinch of **pepper**. Cover and set aside.



4 Finish the Dish

- Shred **chicken** into large pieces and stir to combine.
- Plate dish as pictured on front of card, placing **chicken** on **polenta** and topping chicken with **parsley**. Bon appétit!