



Westinghouse

## Chicken Cacciatore

### Ingredients

- chicken breasts, boneless (cubed or sliced into strips)
- 1 cup sweet onion, coarsely chopped
- 32 ounces tomato sauce
- 2 teaspoons dried oregano
- 2 teaspoons dried thyme
- 2 teaspoons dried basil
- 2 teaspoons salt
- 2 teaspoons pepper
- 2 teaspoons fresh garlic, minced
- 1 cup green pepper, coarsely chopped
- 1 cup red pepper, coarsely chopped

### Directions

1. Prepare ingredients in advance then simply combine all ingredients into your Westinghouse CTChef™ Multi-Cooker and close the lid.
2. Program your CTChef™ to Slow Cook setting by Pressing MENU button until the “—” points to “Slow Cook”. Adjust the cooking time by pressing the COOK TIME button. Use HOUR button to increase time and MIN button to decrease time. I use 5-7 hours for this recipe.
3. When it’s done the cooker will keep you dinner warm for up to 2 hours.



### Chef Rick Tip

Try adding mushrooms to this dish for a wonderful earthy flavor