



Easy Slow Cooker Italian Chicken Dinner

The Story Behind the Stew

This recipe reminds me of my friend, Gina. She is from Italy. One day, she saw me using my slow cooker. She laughed and said her nonna would be shocked. Her grandmother cooked everything all day by the stove.

But then Gina tried this chicken. Her eyes got wide. She said it tasted just like home. I still smile about that. It means we can keep traditions alive, even with a little help. That matters more than how you cook it.

Why This Meal Brings Us Together

This dish is more than just food. It simmers all day. The smell fills your whole house. It makes everyone ask, "Is it ready yet?" That smell builds excitement. It pulls people into the kitchen.

Sharing a meal like this connects us. We talk and laugh around the table. These moments are the real treasure. What's a meal that always brings your family together? I would love to know.

A Tip for the Best Chicken

Do not skip the first step. Always pat your chicken dry with a paper towel. I know it seems small. But it makes a big difference.

When the chicken is dry, the seasonings stick better. This makes every bite full of flavor. It is a simple trick my own grandma taught me. Little steps like this show you care. That care is the secret ingredient in every good meal.

The Magic of Slow Cooking

I love my slow cooker. You just put everything inside. Then you can go about your day. When you come back, dinner is ready. It feels like magic.

Fun fact: The name "Cacciatore" means "hunter" in Italian. This is a "hunter-style" stew. Hunters would make it with whatever they found. Isn't that a fun bit of history?

Making It Your Own

This recipe is very friendly. You can change it to what you like. Do you have a different herb in your garden? Try it! Not a fan of mushrooms? Leave them out.

Cooking is about making yourself happy. What is one ingredient you would love to add to this stew? Tell me about your favorite kitchen experiment. I have had a few funny ones myself!



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Ingredients:

Ingredient	Amount	Notes
skinless bone-in chicken thighs	8	washed and patted dry
Kosher salt	½ teaspoon	
freshly ground black pepper	¼ teaspoon	
olive oil	1 teaspoon	
tomato paste	1 can (6 ounces)	
garlic, minced	1 tablespoon	
yellow onion	1 small	diced
red bell pepper	1	diced
baby Bella mushrooms	8 ounces	sliced
diced tomatoes	1 can (14.5 ounces)	
fresh rosemary	1 teaspoon	diced
fresh thyme	1 teaspoon	diced
fresh oregano	1 teaspoon	diced
red pepper flakes	½ teaspoon	
chicken broth	1 ½ cups	
fresh parsley	¼ cup	chopped, for garnish
spaghetti noodles	1 box (16 ounces)	for serving



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A Cozy Chicken Story for Your Slow Cooker

Hello, my dear. Come sit a moment. Let me tell you about Chicken Cacciatore. It means “hunter’s chicken” in Italian. I always imagine a tired hunter coming home to this wonderful smell. His wife had it simmering all day. Doesn’t that sound lovely? This is my easy version for your slow cooker. It fills your whole house with a warm, herby aroma. I still smile when I make it.

See also [Garlic Parmesan Chicken Meatloaf for Easy Comfort Food](#)

We will build our dinner right in the pot. It is like a cozy nest for the chicken. You just layer everything in. Then the slow cooker does the magic. You can go read or play while it cooks. I love recipes that give you your day back. Here is how we make our story together.

Step 1: First, we get our chicken ready. Wash and pat dry each thigh with a paper towel. This helps the seasoning stick to the skin. Sprinkle the salt and pepper all over them. I like to use my hands for this. It feels more loving, I think.

Step 2: Now, place the chicken in the slow cooker. Just lay them in a single layer. Next, we add our garden vegetables. In goes the onion, red bell pepper, and those lovely mushrooms. They add such a nice earthy flavor. My grandson used to pick out the mushrooms. Now he asks for extra!

Step 3: Time for the saucy part. Add the tomato paste and diced tomatoes. Then comes the garlic and all those fresh herbs. Rosemary, thyme, oregano – doesn’t that smell amazing? Finally, pour in the chicken broth. Give it a very gentle stir around the chicken. (A hard-

learned tip: don't stir it too much! We want the chicken to stay on top.)

Step 4: Put the lid on. That's it! Now we wait. Cook it on low for 6 to 8 hours. You will know it's done when the chicken is fall-off-the-bone tender. The smell will tell you, too. It fills the whole house with happiness. **What's your favorite smell from the kitchen? Share below!**

Step 5: When you're nearly ready to eat, cook your spaghetti noodles. Follow the directions on the box. Then, serve the beautiful chicken and sauce right over the pasta. Sprinkle the fresh parsley on top. It adds a little pop of color and freshness. It looks so pretty on the table.

See also [Easy Crispy Ritz Chicken Bakes Recipe](#)

Cook Time: 6-8 hours

Total Time: 6 hours 15 minutes

Yield: 4 servings

Category: Dinner

Let's Mix It Up!

This recipe is like a good story. You can tell it a little differently each time. Feel free to play with your food. I do it all the time. It keeps cooking fun and exciting. Here are a few ideas I've tried over the years.

The Veggie Lover: Take out the chicken. Add extra mushrooms and some zucchini. It becomes a wonderful vegetable stew.

The Spicy Adventure: Use a whole teaspoon of red pepper flakes. It will warm you right up on a cold night.

The Creamy Dream: Stir in a half-cup of heavy cream at the end. It makes the sauce so rich and silky.

Which one would you try first? Comment below!

The Perfect Dinner Plate

Now, how shall we serve our masterpiece? I love a big, shallow bowl for this. It holds all the sauce so nicely. Twirl that spaghetti right on your fork. A simple green salad on the side is perfect. It adds a cool, crisp bite. Some crusty bread is wonderful, too. You can mop up every last bit of that delicious sauce.

What should we drink with it? For the grown-ups, a nice glass of red wine pairs beautifully. It tastes like Italy in a glass. For everyone else, a fizzy Italian lemonade is just the thing. It is sweet and tart and very refreshing. **Which would you choose tonight?**



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Keeping Your Cozy Chicken Dinner

This chicken cacciatore makes wonderful leftovers. Let it cool completely first. Then store it in a sealed container in the fridge.

It will stay good for about three days. You can also freeze it for up to three months. I use old yogurt containers for single portions.

I once forgot to let a stew cool. The lid popped right off in the fridge. What a mess I had to clean up.

Batch cooking this meal saves you time later. A ready-made dinner is a gift to your future self. It makes busy weeknights so much easier.

To reheat, warm it slowly on the stove with a splash of broth. This keeps the chicken from drying out. It will taste just as cozy as the first day.

Have you ever tried storing it this way? Share below!

Simple Fixes for a Perfect Meal

Is your sauce too thin? Take the lid off for the last hour of cooking. The extra liquid will steam away and thicken your sauce nicely.

I remember when my herbs were not fresh. The flavor was just not the same. Using fresh herbs makes the whole kitchen smell wonderful.

See also [Cheesy Chicken and Rice Bake Recipe](#)

This matters because good smells mean good flavors. Your food will taste bright and happy. Do not worry if you are missing a veggie.

No bell pepper? Use a carrot instead. Cooking should be flexible, not stressful. This helps you feel confident in the kitchen.

If the chicken is not tender, it needs more time. Just let it keep cooking. Good things come to those who wait.

Which of these problems have you run into before?

Your Cacciatore Questions Answered

Q: Can I make this gluten-free?

A: Yes! Just serve it over your favorite gluten-free pasta or creamy polenta.

Q: Can I make it ahead?

A: Absolutely. The flavors get even better after a day in the fridge.

Q: I do not have fresh herbs.

A: Use one teaspoon of dried herbs instead of one tablespoon fresh.

Q: Can I double the recipe?

A: For sure, if your slow cooker is big enough. It feeds a crowd.

Q: Is the red pepper spicy?

A: It adds a little warmth. You can leave it out if you prefer.

Fun fact: "Cacciatore" means "hunter" in Italian. It is a hunter-style stew!

Which tip will you try first?

Until Next Time, My Friend

I hope this recipe brings warmth to your table. It is one of my favorite stories to tell. Food is best when shared with loved ones.

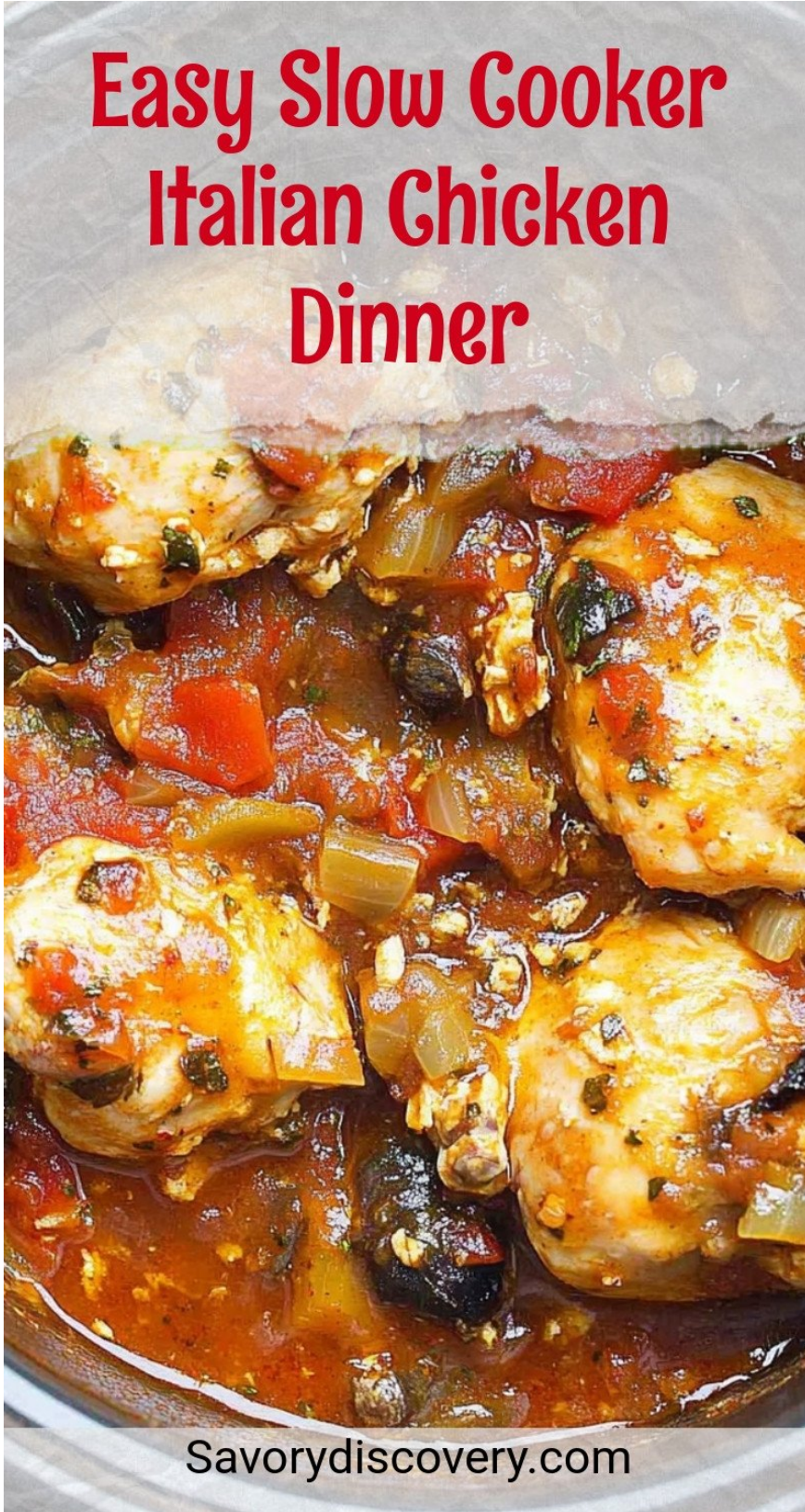
I would love to see your kitchen creations. Your version of this cozy dinner matters. Sharing food connects us all.

Have you tried this recipe? Tag us on Pinterest!

Happy cooking!

—Elowen Thorn.

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Author: Elowen Thorn



Cooking Method: [Slow Cooker](#)



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Difficulty: **Beginner**



Prep time: **15 minutes**



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Cook time: **6 minutes**



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Total time: **6 minutes**



Servings: **4 minutes**



Calories:**306 kcal**

Best Season: **Summer**

Description

A hearty and comforting Italian classic made effortlessly in your slow

cooker. Tender chicken thighs simmer in a rich tomato sauce with bell peppers, onions, and mushrooms.

Ingredients

- ☐ 8 skinless bone-in chicken thighs, washed and patted dry
- ☐ ½ teaspoon Kosher salt
- ☐ ¼ teaspoon freshly ground black pepper
- ☐ 1 teaspoon olive oil
- ☐ 1 can (6 ounces) tomato paste
- ☐ 1 tablespoon garlic, minced
- ☐ 1 small yellow onion, diced
- ☐ 1 red bell pepper, diced
- ☐ 8 ounces baby Bella mushrooms, sliced
- ☐ 1 can (14.5 ounces) diced tomatoes
- ☐ 1 teaspoon fresh rosemary, diced
- ☐ 1 teaspoon fresh thyme, diced
- ☐ 1 teaspoon fresh oregano, diced
- ☐ ½ teaspoon red pepper flakes
- ☐ 1 ½ cups chicken broth
- ☐ ¼ cup chopped fresh parsley
- ☐ 1 box (16 ounces) spaghetti noodles

Instructions

1. Wash and pat dry each chicken thigh.
2. Season chicken evenly with salt and pepper and add to slow cooker.
3. Add oil, tomato paste, garlic, onion, diced red bell pepper, mushrooms, tomatoes, rosemary, thyme, oregano, red pepper, and chicken broth.

4. Cover and cook on low for 6-8 hours, or until chicken is fall-off-the-bone tender.
5. Serve over spaghetti noodles.
6. Garnish with fresh parsley.

Notes

For a thicker sauce, you can remove the lid for the last 30 minutes of cooking. Serve with crusty bread to soak up the delicious sauce.

Keywords: Slow Cooker Chicken Cacciatore