

Chicken & Sweet Potato Stew



Here's a dinnertime warmer with a hint of spring's sweetness, designed for that day when you'd rather be outside raking the leaves from the garden, getting it ready for what's ahead, than slaving over the stove.



Recipe from
EatingWell.com

Prep Time: 20 mins

Total Time: 5 hrs 20 mins

Servings: 6 servings

Ingredients

- 6 bone-in chicken thighs, skin removed, trimmed of fat
- 2 pounds sweet potatoes, peeled and cut into spears
- 1/2 pound white button mushrooms, thinly sliced
- 6 large shallots, peeled and halved
- 4 cloves garlic, peeled
- 1 cup dry white wine
- 2 teaspoons chopped fresh rosemary, or 1/2 teaspoon dried rosemary, crushed
- 1 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 1 1/2 tablespoons white-wine vinegar

Directions

Place chicken, sweet potatoes, mushrooms, shallots, garlic, wine, rosemary, salt and pepper in a 6-quart slow cooker; stir to combine. Put the lid on and cook on low until the potatoes are tender, about 5 hours. Before serving, remove bones from the chicken, if desired, and stir in vinegar.

TIP:

MAKE AHEAD TIP: Cover and refrigerate for up to 3 days or freeze for up to 1 month.

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Pantry Essentials



Tyson® Grilled & Ready®
Refrigerated Diced Chicken Breast