



# CROCK-POT BALSAMIC CHICKEN

**MAKES 8 SERVINGS**

**Ingredients:**

- 4 garlic cloves, minced
- 1 Tbsp extra virgin olive oil
- 1 tsp dried basil
- ½ tsp cracked black pepper
- 32 oz chicken breasts
- ½ red onion, chopped
- ½ c balsamic vinegar
- ¼ c fresh parsley, chopped

**Directions:**

Spread olive oil and minced garlic in the bottom of the Crock-Pot. Season the chicken breasts with black pepper and dried basil and add to the Crock-Pot. Pour balsamic vinegar over the chicken and cover. Cook on high for about 3 hours until chicken is thoroughly cooked and tender. Top the cooked chicken with fresh parsley. Serve with a side of broccoli and sweet potatoes.