

Chicken Italiano

Mary C. Casey Scranton, PA

Makes 6 servings (Ideal slow-cooker size: 4-quart)

2 large whole boneless, skinless chicken breasts, each cut in 3 pieces

3/4 tsp. salt

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1/4 tsp. black pepper

1/2 tsp. dried oregano

1/2 tsp. dried basil

2 bay leaves

26-oz. jar low-sodium meatless spaghetti sauce

1. Place chicken in bottom of slow cooker.

2. Sprinkle seasonings over chicken.

3. Pour sauce over seasoned meat, stirring to be sure chicken is completely covered.

4. Cover. Cook on low 6 hours or on high 3½-4 hours.

5. Serve over pasta.

Per Serving: 120 calories (30 calories from fat), 3.5g total fat (0g saturated, 0g trans), 25mg cholesterol, 820mg sodium, 10g total carbohydrate (2g fiber, 5g sugar), 11g protein, 10%DV vitamin A, 6%DV vitamin C, 4%DV calcium, 6%DV iron.

**Note:** You may substitute 2 1-lb. cans of diced tomatoes, undrained, for the spaghetti sauce. Or use 2 cups diced fresh tomatoes and 1-lb. can crushed tomatoes for the spaghetti sauce.





## Jane's Slow-Cooked Italian Chicken

Dorothy VanDeest Memphis, TN

Makes 8 servings (Ideal slow-cooker size: 5 quart)

3 lbs. boneless, skinless chicken breast pieces

1 pkg. dry Italian dressing mix 10<sup>3</sup>/<sub>4</sub>-oz. can 98% fat-free cream of

mushroom soup

4-oz. can mushrooms, drained

8 ozs. fat-free sour cream or fat-free plain yogurt

1. Place chicken in slow cooker.

2. Mix together Italian dressing mix, soup, and mushrooms. Stir into chicken.

3. Cook on low 6-8 hours.

4. With a slotted spoon, lift chicken out of cooker. Place in a covered dish and keep warm. Combine cooking juices with sour cream or yogurt in slow cooker. Cover and heat until warmed through.

5. When ready to serve, place chicken on bed of rice or noodles and pour sauce over top.

Per Serving: 340 calories (70 calories from fat), 7 total fat (2.5g saturated, 0g trans), 150mg cholesterol, 750mg sodium, 11g total carbohydrate (0g fiber, 4g sugar), 55g protein, 4%DV vitamin A, 0%DV vitamin C, 8%DV calcium, 10%DV iron.

Yummyeven for hids!!

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