



## **Provencal Chicken** with Rustlin' Rob's Lemon Olives

HEAT LEVEL: MILD

### **INGREDIENTS:**

2 cups chopped onion

4 skinless chicken breast (about 2 $\frac{1}{2}$  pounds)

1 cup [Rustlin' Rob's Lemon Olives](#)

1 Tbsp. olive brine from jar or white vinegar

2 Tsp. herbes de Provence

1 bay leaf

$\frac{1}{2}$  Tsp. salt

$\frac{1}{8}$  Tsp. black pepper

1 cup chicken broth

$\frac{1}{2}$  cup minced fresh parsley

### **DIRECTIONS:**

1. Place onion in crockpot slow cooker. Arrange chicken breasts over onion. Add olives, brine, herbes de Provence, bay leaf, salt and pepper. Slowly pour chicken broth.

2. Cover; cook on LOW 5 to 6 hours or until chicken is tender. Stir in Parsley before serving.