

# Chicken Marbella

## PREP TIME:

10 minutes

## COOKING TIME:

LOW: 7-8 hours  
or  
HIGH: 3-4 hours

## SERVES:

4-6

prep the ingredients  
the night before and



## INGREDIENTS:

1 tbsp olive oil  
1/4 cup red wine vinegar  
1/2 cup pitted prunes  
1/4 cup pitted Spanish green olives  
1/4 cup capers with a little juice  
1 Coq au Vin Slow Cooker Spice Blend™  
2 tbsp garlic, crushed  
1/2 tsp each of salt  
2 1/2 lbs skinless, boneless chicken thighs  
1/3 cup brown sugar  
1/2 cup white wine

## PREPARE:

in a mixing bowl combine the olive oil, vinegar, prunes, olives, capers, Coq Au Vin blend, garlic, salt and chicken.

stir the sugar and wine into the chicken mixture

transfer all the mixture into your slow cooker and turn to low for 7-8 hrs or high for 3-4 hrs