

# Herbed Dijon Chicken with Prunes & Cream

## PREP TIME:

5 minutes

## COOKING TIME:

LOW: 8 hours  
or  
HIGH: 3 1/2 hours

## SERVES:

4-6

## INGREDIENTS:

2lb chicken thighs, boneless, skinless  
2 tbsp Dijon mustard  
1/2 tsp salt  
1 Provençale blend  
1/2 cup / 4 fl oz white wine / chicken  
broth  
7 oz / 20 ready-to-eat pitted prunes  
1/4 cup / 2 oz sour cream

## PREPARE:

brush the chicken with the Dijon  
mustard; mix the Provençale blend and  
the salt, sprinkle onto mustard coating

add the white wine / chicken broth and  
prunes to the slow cooker

transfer the chicken to the slow cooker

cook on LOW: 8 hrs or HIGH: 3 1/2 hrs

stir the cream into the chicken and  
juices in the slow cooker

serve over buttered, wide egg noodles  
or creamy polenta

