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Chicken and Sweet Potato Stew

Prep Time: 20 mins

Cook Time: 5 h

Total Time: 5 h 20 mins

Ingredients

- ◆ 6 chicken, thighs, bone-in, skin removed, trimmed of fat
- ◆ 2 pounds potato(es), sweet, peeled and cut into spears
- ◆ 1/2 pounds mushrooms, white button, thinly sliced
- ◆ 6 shallot(s), peeled and halved
- ◆ 4 clove(s) garlic, peeled
- ◆ 1 cup(s) wine, dry white
- ◆ 2 teaspoon rosemary, fresh, chopped
- ◆ 1 teaspoon salt
- ◆ 1/2 teaspoon pepper, black ground
- ◆ 1 1/2 tablespoon vinegar, white wine

Preparation

1. Place chicken, sweet potatoes, mushrooms, shallots, garlic, wine, rosemary, salt and pepper in a 6-quart slow cooker; stir to combine.
2. Put the lid on and cook on low until the potatoes are tender, about 5 hours.
3. Before serving, remove bones from the chicken, if desired, and stir in vinegar.

