

# J. Rickards Winery



## MEDITERRANEAN CHICKEN RAGU

Prep time: 10 min | Cook time: 8 hr | Total time: 8 hr 10 min | 6 servings

Recommended wine pairing: *J. Rickards Bettino's Blend*

### INGREDIENTS

28 oz can diced tomatoes  
2 14.5 oz cans diced fire roasted tomatoes  
12 oz can tomato paste  
8 oz crimini or button mushrooms, thinly sliced  
1 medium onion, diced  
1 red pepper, thinly sliced  
¼ cup capers, chopped  
½ cup kalamata olives, chopped  
2 Tbsp brown sugar  
⅓ cup chicken base (powdered stock)  
¾ cup J. Rickards red wine, such as *Bettino's Blend*, or whichever you will be pairing  
1 ½ Tbsp dried basil  
4 cloves garlic, chopped  
3-4 boneless, skinless chicken breasts  
4 boneless, skinless chicken thighs  
2 Tbsp butter

### OPTIONAL

creamy polenta, for serving  
(see our recipe online!)

### DIRECTIONS

- 1 Mix all ingredients except chicken and butter into a slow cooker. Adjust seasoning to taste.
- 2 Add chicken and cook on low for 8 hours. (Chicken will shred apart.)
- 3 Add butter until melted, and serve over creamy polenta if desired