



Harveys Supermarkets
Georgia Peach One-Pot Chicken



Ingredient List

- 1 whole chicken
- 2 - 3 large peaches
- 1 large yellow or Vidalia onion
- 3 tablespoons capers
- 1 & 1/2 cups white wine
- salt and pepper

Directions

Step 1
Wash whole chicken thoroughly, remove any inside parts (neck, etc.). Place chicken in a slow cooker or crock pot, breast side down.

Step 2
Dice the peaches and onion into large cubes. Sprinkle diced peaches and onions on top of the chicken and around the sides. Pour white wine along the sides of the slow cooker, so that the wine just goes straight to the bottom and fills up around the chicken. Generously salt and pepper the top of the chicken and the top sides of the sliced peaches, onions. Use salt and pepper to taste, you can always add more later. Sprinkle the top of the chicken and sliced peaches with capers. Close the lid and set on "LOW" to cook for 7 hours. Or, set it to "HIGH" to cook for 3 hours.

Step 3
Two options to serve:
A. Place chicken on a large platter, surrounding with peach and onion slices. Put cooked rice or quinoa on the side. Pour the broth from the slow cooker around chicken. Slice a fresh peach to garnish around the whole chicken.
B. Shred the chicken off the bone and serve in a bowl over rice or quinoa and cover with broth. Salt and pepper to taste.

Step 4
Want to serve it as a soup? Shred the chicken off the bone and serve in a bowl with the broth and add chicken stock to create a yummy soup. Salt and pepper to taste.

Prep time: 20 min
Cook time: 3 hours on HIGH setting, 7 hours on LOW setting