

Gluten Free, Low Carb, Keto Friendly, Greek Stuffed Slowcooker Chicken

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With winter here it is nice to make use of the **slow cookers** so at the end of the day you come home to a nice warm cooked meal that only takes a small amount of time to finish.

This is a good one especially if you like a greek inspired dish that has **feta cheese** and **artichoke hearts** in it.

This delicious meal only takes 4 hours to cook in the **slow cooker** and it can be prepped the night before.

This recipe does make use of some **Chicken or Turkey stock**. I do have a **recipe** on how to make this if you wanted to make your own stock.



Ingredients

- 1 cup of **chicken broth**
- 4 ounces of **feta cheese**
- 2 tsp **oregano**
- 2 tsp **garlic powder**
- 1/4 cup **sliced black olives**
- 1 cup **artichoke hearts** cut up
- 1 package of **frozen spinach**

- 4 - 5 **chicken breasts**
- 1 - 2 **bell peppers**



Directions

Take the **feta**, **green peppers**, **black olives** and the **artichoke hearts** and **chop** it up into little chunks (unless you purchased the crumbled feta) and place into a **large bowl**

Take the **oregano**, **garlic powder**, **olives**, **spinach** and the **artichoke hearts** and mix them in the **bowl**.

Take the **chicken** butterfly them to create a little pocket to stuff the mixture into. **Spoon** some of the mixture into the pocket that you created.

Repeat for the rest of the **chicken** breasts. Take your **slow cooker** and add a **liner** if you want, add the **chicken stock** to the bottom of the **slow cooker** and then place each of the stuffed **chicken breasts** into your **slow cooker**.

Cook on low for 4 hours.

Below is a video of this.

Watch this video on Dailymotion - <http://dai.ly/x6hztg>

Watch this video on DTube - <https://d.tube/v/jmrados/noiwexl4>

Watch this video on YouTube - <https://youtu.be/KFShLzlMY-o>

