

Slow Cooker Italian Chicken Sandwiches

- Prep time 5 mins
- Cook time 4 hours
- Total time 4 hours 5 mins
- Serves: 6-10

A SUPER simple, flavorful meal with just a few ingredients! These Slow Cooker Italian Chicken Sandwiches are perfect for summer picnics, busy weeknights, or serve the chicken and sauce over pasta for a hearty meal! Gluten free and paleo options.

Ingredients

- 3-5 chicken breasts
- 1 (28oz) can Muir Glen Organic Fire-Roasted Crushed Tomatoes
- 1 tablespoon basil pesto
- ¼ teaspoon salt
- 1 cup shredded mozzarella cheese
- fresh basil leaves and buns to serve as desired



1. Place chicken breasts in a 4-6 quart slow cooker. Add tomatoes, pesto and salt and stir until chicken is coated.
2. Cook on low for 4-6 hours. Shred chicken and serve on a bun with shredded cheese and fresh basil if desired.
3. This chicken is also great in wraps, on salads, over pasta, rice or potatoes -- the options are endless!

Notes

*I cooked 3 chicken breasts in one 28oz can, and there was lots of sauce for serving over pasta or rice. You can easily cook up to 5 chicken breasts in one sauce recipe, but you won't have as much leftover for serving, so it's perfect for sandwiches.

*If you're looking for a longer cooking time (say you work away from home all day), use frozen chicken breasts and cook for 6-8 hours on low.

*This recipe is gluten free, but be sure that you use gluten free rolls or serve or rice or potatoes instead.

*If seeking a paleo option, omit the pesto and add fresh basil and/or oregano to taste at the end of the cooking time. Leave off the shredded cheese and serve with roasted vegetables.