

# Chicken and Sweet Potato Stew

*From – delish.com*

6 bone-in chicken thighs, skin removed, trimmed of fat  
2 lbs sweet potatoes, peeled and cut into spears  
½ lb white button mushrooms, thinly sliced  
6 large shallots, peeled and halved  
4 cloves garlic, peeled  
1 cup dry white wine  
2 tsp chopped fresh rosemary (or ½ tsp dried rosemary, crushed)  
1 tsp salt  
½ tsp freshly ground pepper  
1 ½ Tbsp white wine vinegar

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



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