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Greek Chicken and Vegetable Ragout

Prep Time: 40 mins

Cook Time: 4 h

Total Time: 4 h 40 mins

Ingredients

- 1 pounds carrot(s), cut into 1 1/4-inch pieces
- 1 pounds potato(es), (3-4 medium) yellow-fleshed, peeled and cut lengthwise into 1 1/4-inch-wide wedges
- 2 pounds chicken, thighs, boneless, skinless, trimmed
- 14 ounce(s) broth, reduced-sodium chicken
- 1/3 cup(s) wine, dry white
- 4 clove(s) garlic, minced
- 3/4 teaspoon salt
- 15 ounce(s) artichoke hearts, frozen, thawed, rinsed and quartered if large
- 1 egg(s)
- 2 egg yolk(s)
- 1/3 cup(s) lemon juice
- 1/3 cup(s) dill, chopped
- pepper, black ground, to taste

Preparation

- 1) Spread carrots and potatoes over the bottom and up the sides of a 4-quart or larger slow cooker. Arrange chicken on top of the vegetables.
- 2) Bring broth, wine, garlic and salt to a simmer in a medium saucepan over medium-high heat. Pour over the chicken and vegetables. Cover and cook until the chicken is cooked through and vegetables are tender, 2 1/2 to 3 hours on high or 4 to 4 1/2 hours on low.
- 3) Add artichokes to the slow cooker, cover and cook on high for 5 minutes. Meanwhile, whisk egg, egg yolks and lemon juice in a medium bowl.
- 4) Transfer the chicken and vegetables to a serving bowl using a slotted spoon. Cover and keep warm.
- 5) Ladle about 1/2 cup of the cooking liquid into the egg mixture. Whisk until smooth. Whisk the egg mixture into the remaining cooking liquid in the slow cooker. Cover and cook, whisking 2 or 3 times, until slightly thickened and sauce reaches 160°F on an instant-read thermometer, 15 to 20 minutes. Stir in dill and pepper. Pour the sauce over the chicken and vegetables and serve.

