



CROCK POT

CHICKEN BORDEAUX

- 1 bottle **TSG Black Truffle Bordeaux Sauce**
- 1 cup uncooked converted rice
- 1½ Tbsp **TSG Tearless Onion & Chives Seasoning Blend**
- 6 chicken breasts, boneless and skinless
- TSG Sea Salt & Mixed Peppercorn Blend**
- grated Parmesan cheese

1. In a large bowl, mix together the Black Truffle Bordeaux Sauce, rice and Tearless Onion Seasoning. Place the chicken breasts in the bottom of the stoneware. Sprinkle with salt and pepper. Pour the sauce mixture over the chicken.
2. Cover and cook on Low for 8 – 10 hours, or on High 4 – 6 hours. Sprinkle with Parmesan cheese before serving.

Serves: 6

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