



CROCK POT

OLIVE ROASTED CHICKEN

- 1 3-4 lb whole chicken
- TSG Extra Virgin Olive Oil**
- 1 Tbsp **TSG Peppery Herb Rub**
- 2 cloves garlic, minced
- 1 6-oz. can tomato paste
- ½ cup beer
- 1 3-oz jar stuffed olives with liquid

1. Rinse chicken and pat dry. Rub a little olive oil onto the chicken. Massage Peppery Herb Rub onto chicken. Place chicken into crock pot. Mix tomato paste and beer together and pour over chicken. Add olives. Cover; cook on Low 8 to 10 hours, or on High 4 to 5 hours. Serve over cooked rice or noodles.

Serves: 6

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