

chattavore

Slow Cooker Chicken and Artichoke Melts

Prep time: 15 minutes

Cook time: 8 hours, 5 minutes

Makes 4 sandwiches

- 4 boneless, skinless chicken thighs (about 1 1/2 pounds) - trimmed
 - salt and pepper
 - 1 tablespoon Worcestershire sauce
 - 1 medium onion - thinly sliced
 - 1 9-ounce package frozen artichoke hearts - thawed OR 1 can quartered artichoke hearts - well drained
 - 4 hoagie rolls - split
 - mayonnaise and/or mustard (optional)
 - 4 slices Provolone cheese
1. Sprinkle the chicken thighs with salt and pepper on both sides. Place into the slow cooker and sprinkle the Worcestershire sauce over the top. Cover and cook on low for 6 hours.
 2. Place the onions and the artichoke hearts into the slow cooker. Cover and continue to cook on low for another two hours.
 3. Turn off the slow cooker and use two forks to shred the chicken.
 4. Turn on the broiler. Place the split hoagie rolls onto a baking sheet and spread with mayo and/or mustard if desired. Divide the chicken among the rolls and top each with a slice of Provolone (I break the cheese slices in half to get better coverage).
 5. Melt the cheese under the broiler. Top with the top half of the hoagie roll and serve immediately.