**Parmezaanse kip met pasta uit de slowcooker**

Ingrediënten:

4 boneless, skinless chicken breasts

Kosher salt and freshly ground black pepper

2 (28-ounce) cans crushed tomatoes

1 onion, diced

1 tablespoon dried basil

1 teaspoon dried oregano

1 teaspoon dried parsley

1/2 teaspoon crushed red pepper flakes, optional

1 pound penne

1 1/2 cups shredded mozzarella cheese

1/4 cup freshly grated Parmesan cheese

2 tablespoons chopped fresh parsley leaves

Bereiding:

Season chicken with salt and pepper, to taste. Place chicken into a 6-qt slow cooker.

In a large bowl, combine crushed tomatoes, onion, basil, oregano, parsley and red pepper flakes, if using. Stir into the slow cooker and gently toss to combine. Cover and cook on low heat for 4 hours. Remove chicken from the slow cooker and shred, using two forks.

In a large pot of boiling salted water, cook pasta according to package instructions; drain well. Stir pasta and chicken into the slow cooker; top with cheeses. Cover and cook on low heat for an additional 10-20 minutes, or until the cheeses have melted.

Serve immediately, garnished with parsley, if desired.