**Ingredients**

* 1 tablespoon [extra-virgin olive oil](https://amzn.to/34bAz5D)
* 2 pounds boneless skinless chicken breasts
* ½ teaspoon kosher salt
* ¼ teaspoon ground black pepper
* 1 jar roasted red peppers *(12 ounces), drained and chopped*
* 1 cup kalamata olives *drained*
* 1 medium red onion *cut into ½-inch chunks*
* 3 tablespoons red wine vinegar
* 1 tablespoon minced garlic
* 1 teaspoon honey
* 1 teaspoon dried oregano

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* 1 teaspoon dried thyme leaves
* ½ cup feta cheese *optional for serving*
* Chopped fresh herbs: any mix of basil

**Instructions**

* Lightly coat a 5-quart or larger slow cooker with nonstick spray. Heat the oil in a large skillet over medium high. Sprinkle the chicken with salt and pepper, then place it in the hot pan, seasoned side down. Let brown on the first side for 1 to 2 minutes until golden, then flip and brown on the other side for 1 additional minute. If your skillet isn’t large enough to fit all of the chicken pieces, work in batches so that the chicken does not overlap. Transfer the chicken to the slow cooker.
* Arrange the peppers, olives, and onions around the chicken (do not place on top).
* In a small bowl or measuring cup, whisk together the red wine vinegar, garlic, honey, oregano, and thyme. Pour over the chicken and vegetables. Cover and cook for 1 ½ to 2 hours on high or 3 to 4 hours on low, until the chicken is cooked through and the center reaches 165 degrees F. Serve warm, sprinkled with feta and fresh herbs.