

Bite Spoon

Savory Slow-Cooked Crockpot Chicken Recipe

15 min Prep time	**8 h** Cook time	**8 h 15 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 6 bone-in, skin-on chicken thighs
- [ ] 1 large yellow onion, chopped
- [ ] 4 cloves garlic, minced
- [ ] 4 medium carrots, peeled and chopped
- [ ] 1 pound Yukon Gold potatoes, cubed
- [ ] 2 cups low-sodium chicken broth
- [ ] 2 tablespoons olive oil

Seasonings

- [ ] 2 teaspoons herbs de Provence
- [ ] 1 teaspoon salt
- [ ] 1/2 teaspoon black pepper
- [ ] 1 bay leaf
- [ ] 2 tablespoons fresh parsley, chopped (for garnish)

Instructions

1. Pat the chicken thighs dry with paper towels and season generously with salt and pepper on both sides.
2. Heat olive oil in a large skillet over medium-high heat. Brown the chicken thighs for 2-3 minutes per side, just until golden (they don't need to be cooked through).
3. Place the chopped onions, carrots, and potatoes in the bottom of your slow cooker. Sprinkle with half the herbs de Provence.
4. Arrange the browned chicken thighs on top of the vegetables. Sprinkle with remaining herbs de Provence and add the bay leaf.
5. Pour the chicken broth around the chicken (not directly over it, to keep the skin crispy). Cover and cook on low for 6-8 hours or high for 3-4 hours.
6. When done, the chicken should be falling-off-the-bone tender. Remove bay leaf, garnish with fresh parsley, and serve hot.

Nutrition per serving

320 kcal	25 g	15 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra flavor, you can deglaze the browning skillet with a splash of broth and add those browned bits to the slow cooker
- If the sauce is too thin at the end, you can thicken it with a cornstarch slurry (1 tablespoon cornstarch mixed with 2 tablespoons cold water)
- Leftovers make amazing chicken salad or sandwiches the next day