BATCH 25 / RECIPE 13 / R-0744

# Chicken Leg Quarters Recipes Slow Cooker

Tender chicken leg quarters cook over onion and broth in a slow cooker. Check each thigh and drumstick section for doneness; a brief broil adds browned skin.



**PREP** 15 min **COOK** Low 5-6 h or High 3-4 h **ADD'L** 5 min **YIELD** 4 servings **LEVEL** Easy

## INGREDIENTS

- 4 chicken leg quarters, about 3 lb (1.36 kg) total
- 1 tbsp (15 ml) olive oil
- 1 tsp (2 g) paprika
- 1 tsp (3 g) garlic powder
- 1 tsp (1 g) dried thyme
- 1 tsp (6 g) fine salt
- 1/2 tsp (1 g) black pepper
- 1 onion (150 g), thickly sliced
- 1/2 cup (120 ml) low-sodium chicken broth

## METHOD

01 Use completely thawed leg quarters. Spread onion in a 6-quart slow cooker and add broth. Rub oil and seasonings over chicken and arrange on top, keeping below the fill limit.

02 Cover and cook on Low 5-6 hours or High 3-4 hours; avoid repeatedly lifting the lid.

03 Verify all thick thigh and drumstick sections reach 165°F (74°C), away from bone, and continue cooking if needed. Skin remains soft.

04 For browning, transfer fully cooked pieces carefully to a foil-lined oven-safe tray and broil 3-5 minutes, watching closely. Rest 5 minutes.

### COOKING NOTE

Keep the cooker below its fill limit and avoid lifting the lid repeatedly. The skin stays soft in the slow cooker; transfer fully cooked quarters to a tray and broil 3-5 minutes for color.

### VARIATIONS

Herb: replace thyme with oregano. Spicy: add 1/4 tsp cayenne. Lemon: add fresh lemon juice after cooking.

### STORE & REHEAT

Refrigerate leftovers in shallow covered containers within 2 hours (within 1 hour above 90°F / 32°C). Keep at 40°F (4°C) or below and use within 3-4 days. Freeze cooked chicken airtight for up to 2 months; thaw overnight in the refrigerator. Reheat until chicken reaches 165°F (74°C).

### SAFE TEMPERATURE

Check every thick thigh and drumstick section away from bone for at least 165°F (74°C). Times are estimates; continue cooking any cooler portions.