Crockpot Chicken and Gravy Recipes



This crockpot chicken and gravy cooks seasoned chicken thighs with onion, garlic and broth until tender. Shred the chicken, thicken the cooking liquid with a simple cornstarch slurry on the stovetop, and spoon the gravy over the

15 min prep | 5 hr 30 min cook | 5 hr 45 min total

4 servings | Easy | American cuisine

What you need

- 680 g boneless skinless chicken thighs
- 150 g onion, diced
- 3 garlic cloves, minced
- 250 ml unsalted chicken broth
- 1/2 tsp dried thyme
- 1/2 tsp salt, or to taste
- 1/4 tsp black pepper
- 2 tbsp cornstarch
- 3 tbsp cold water

Step-by-step method

1. Use thawed chicken. Place chicken thighs in a 4-6 litre slow cooker with diced onion, minced garlic, broth, thyme, salt and black pepper.

2. Cover and cook on LOW for 4-5 hours. Check the thickest chicken pieces with a thermometer; they must reach 165°F (74°C). Cook longer if needed.

3. Transfer chicken to a clean board and shred or slice with clean utensils. Return chicken to the slow cooker and keep warm.

4. Whisk cornstarch with cold water in a small bowl until smooth. Transfer the slow-cooker cooking liquid to a saucepan, whisk in the slurry and simmer 2-3 minutes until thickened.

5. Pour the smooth gravy over the chicken. Taste and adjust seasoning before serving.

Before you start: useful cooking notes

COOKING TIPS

Use thawed chicken and keep the slow-cooker lid closed while it cooks.
Check the thickest chicken pieces reach 165°F (74°C) before shredding.

AVOID THESE MISTAKES

Do not put frozen chicken into the slow cooker.
Avoid adding dry cornstarch directly to hot broth; it can form lumps.
Simmer the gravy briefly after adding the slurry so it thickens.

SAFE DONENESS Chicken must reach 165°F (74°C) in its thickest part; use a food thermometer before shredding.

Cook’s notes, serving & storage

Make the recipe your own, then cool, store and reheat leftovers safely.

Variations

Texture: shred the chicken for gravy in every bite, or slice it for larger portions.
Seasoning: taste the gravy before adding salt, especially when broth is salted.
Serving: spoon the gravy over chicken; add a side dish of your choice if desired.

Serving suggestions

Arrange the shredded or sliced chicken in a serving dish and pour the smooth onion and thyme gravy over it.

TO COMPLETE THE MEAL

Arrange the shredded or sliced chicken in a serving dish and pour the smooth onion and thyme gravy over it.

Make-ahead, storage & reheating

REFRIGERATE	Refrigerate chicken and gravy in shallow covered containers within 2 hours (1 hour above 90°F / 32°C). Keep at 40°F (4°C) or below and use within 3-4 days.
FREEZE	Freeze chicken and gravy in airtight portions for up to 2 months for best quality. Thaw in the refrigerator; whisk gravy gently while reheating.
REHEAT	Reheat leftovers to 165°F (74°C) in a saucepan over medium-low heat, stirring gently. Add a splash of broth or water if the gravy has thickened too much.

Frequently asked questions

How long does the chicken cook?
Cover and cook on LOW for 4-5 hours, then verify the thickest pieces reach 165°F (74°C); cook longer if needed.

How do I keep the gravy lump-free?
Whisk cornstarch with cold water first, then whisk the slurry into hot cooking liquid and simmer 2-3 minutes.

Can I shred the chicken?
Yes. Use clean forks or utensils, return the shredded chicken to the cooker, and spoon the finished gravy over it.

Food-safety references: FoodSafety.gov — Safe minimum cooking temperatures; FoodSafety.gov — Cold food storage; Technique reference