Crockpot Chinese Chicken Recipes

Serves 4 | Prep 15 min | Cook 240 min | Easy



INGREDIENTS

- 1 1/2 lb (680 g) boneless skinless chicken thighs
- 1/4 tsp black pepper
- 3 tbsp (45 ml) alcohol-free soy-style seasoning
- 2 garlic cloves, minced
- 1 tbsp (6 g) grated ginger
- 1/2 cup (120 ml) water
- 2 tbsp (42 g) honey
- 1 tbsp (15 ml) apple cider vinegar
- 1 tbsp (8 g) cornstarch mixed with 2 tbsp (30 ml) cold water

METHOD

Use fully thawed chicken thighs. Place in a 4-quart slow cooker with pepper, soy-style seasoning, honey, vinegar, garlic, ginger and water. Reserve oil for another use; it is not needed here.

Cover and cook on LOW for 4-5 hours or HIGH for 2-3 hours, until chicken reaches 165°F (74°C) and is tender. Timing varies by cooker.

Transfer chicken to a clean plate. Pour cooking liquid into a saucepan; bring to a boil.

Stir in the cornstarch slurry and simmer 2-3 minutes until thickened.

Slice or shred chicken, coat with the sauce and serve hot.

Food safety & storage

Check the thickest center of each chicken portion with a food thermometer: it must reach 165°F (74°C). Keep the probe away from bone. Cooking time and color alone cannot confirm safety. Refrigerate in shallow covered containers within 2 hours, or within 1 hour above 90°F (32°C). Store at 40°F (4°C) or below and use within 3-4 days. Keep fresh vegetables and garnishes separate.