Top 10 Best Chicken Slow Cooker Recipes Ever



Finished serving

PREP	COOK	YIELD
15 min	5 hr 0 min	6 servings

Start with this garlic-herb slow cooker chicken, then choose one of ten flavor variations for a different dinner. Each option gives measured additions to the same tender chicken base, from lemon herb to tomato basil.

INGREDIENTS

- 2 lb (907 g) boneless skinless chicken thighs, thawed
- 1 onion (150 g), sliced
- 1 cup (240 ml) low-sodium chicken broth
- 4 garlic cloves (12 g), minced
- 1 tbsp (15 ml) olive oil
- 1 tsp (1 g) dried thyme
- 1 tsp (2 g) paprika
- 1/2 tsp (3 g) fine salt
- 1/4 tsp (0.5 g) black pepper
- 2 tbsp (8 g) chopped parsley

METHOD

1. Place onion, broth, garlic, oil, thyme, paprika, salt and pepper in the cooker. Turn the thighs in this mixture, then cover.
2. Cook on Low 4–5 hours until chicken reaches at least 165°F (74°C) and is tender enough to pull apart.
3. Remove chicken, shred coarsely, and return to the juices. Add parsley.
4. If choosing a finishing variation, stir it in now and heat until the whole mixture is hot before serving.

CHOOSE A VARIATION

Use one option at a time

1. Lemon herb: add 2 tbsp (30 ml) lemon juice and 1 tsp (2 g) zest after cooking.
2. BBQ: replace half the broth with 1/2 cup (120 ml) plain barbecue sauce; add another 1/4 cup (60 ml) sauce after shredding.
3. Salsa: replace the broth with 1 cup (240 g) chunky tomato salsa and use cumin in place of thyme.
4. Cream cheese: melt 4 oz (113 g) softened plain cream cheese into the juices at the end.
5. Mushroom: add 8 oz (227 g) sliced mushrooms at the start and finish with 2 tbsp (30 ml) milk.
6. Chickpea: add one drained 15-oz (425 g) can chickpeas and 1/2 tsp (1 g) ground cumin at the start.
7. Spinach garlic: add 4 cups (120 g) spinach with the parsley and heat until wilted.
8. Sweet paprika: replace thyme with 1 tsp (2 g) smoked paprika and stir in 2 tbsp (30 ml) plain yogurt off the heat.
9. Honey mustard: stir 1 tbsp (15 ml) honey and 1 tbsp (15 g) plain prepared mustard into the juices at the finish.
10. Tomato basil: add 1 cup (240 g) crushed tomatoes at the start and replace thyme with dried basil.

DONENESS

Check chicken with a food thermometer: at least 165 F (74 C) in the thickest part.

STORE Refrigerate in shallow covered containers within 2 hours. Keep at 40 F (4 C) or colder and use within 3-4 days.