Slow Cooker Garlic Butter Chicken

Tender chicken in a light garlic butter broth with fresh parsley

SERVES 4	PREP 20 MIN	COOK 3-4 HR LOW	TOTAL 4 HR 20 MIN



INGREDIENTS

- 1 1/2 lb (680 g) boneless skinless chicken breasts, cut into small pieces
- 2 tbsp (28 g) butter
- 4 garlic cloves, minced
- 1/2 cup (120 ml) chicken broth
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1 tbsp chopped parsley

METHOD

1. Place fully thawed chicken, broth, garlic, butter, salt, and pepper in a 4-quart slow cooker.

2. Cover and cook on LOW for 3-4 hours, checking that chicken reaches 165 F (74 C) in its thickest center.

3. Stir gently and finish with parsley. Serve hot.

TIP: Cut chicken into similar-size pieces for even cooking.

SAFE STORAGE: Chicken must reach 165 F (74 C) in the thickest center. Refrigerate in shallow covered containers within 2 hours; store at or below 40 F (4 C) and use within 3-4 days.

SERVE: Divide into four portions and serve hot.