Slow Cooker Parmesan Garlic Chicken and Potatoes

Garlic Parmesan thighs and tender baby potatoes

Prep 20 min | Cook 4h 15m | Total 4h 35m | Serves 4 | Easy

INGREDIENTS

- 1 1/2 lb (680 g) boneless skinless chicken thighs
- 1 1/2 lb (680 g) baby potatoes, cut into 3/4-inch (2-cm) pieces
- 3/4 tsp (4.5 g) fine salt, divided
- 1/4 tsp (0.5 g) black pepper
- 2 tbsp (30 ml) olive oil, divided
- 4 garlic cloves (12 g), minced
- 1 tsp (1 g) dried thyme
- 3/4 cup (180 ml) low-sodium chicken broth
- 1/2 cup (45 g) vegetarian Parmesan-style hard cheese, finely grated
- 2 tbsp (8 g) chopped fresh parsley



Cook chicken to 165°F (74°C).

Check the thickest center with a food thermometer.

METHOD

1. Use fully thawed thighs. Toss potatoes with half the oil, garlic, thyme and half the salt in a 5- to 6-quart slow cooker. Pour broth around them.

2. Season thighs with remaining salt and pepper. Heat remaining oil in a skillet and brown thighs for 2 to 3 minutes per side; transfer immediately onto potatoes. Browning is not the final cooking step.

3. Cover and cook on HIGH for about 3 to 4 hours, checking the thighs reach 165°F (74°C) and potatoes are easily pierced with a fork. Keep the lid in place between checks.

4. If chicken is ready first, keep it covered at 140°F (60°C) or above while potatoes finish; never rely on potato softness as a meat-temperature check.

5. Toss cooked potatoes gently with the cooking juices and grated hard cheese, return chicken and scatter parsley over the meal.

TIP

Put potatoes below the chicken because vegetables soften more slowly in a slow cooker.

STORE & REHEAT

Refrigerate in shallow containers within 2 hours (1 hour above 90°F / 32°C). Keep at 40°F (4°C) or below for 3 to 4 days. Reheat gently on the stovetop or in the microwave to 165°F (74°C), not in a slow cooker. Freeze airtight up to 3 months for best quality; thaw in the refrigerator.