



Crock Pot Chicken Thighs

Description

Crock Pot Chicken Thighs Recipe

Ingredients:

- 6-8 bone-in, skinless chicken thighs
- 1/2 cup low-sodium chicken broth
- 1/4 cup soy sauce
- 2 tablespoons honey
- 2 tablespoons olive oil
- 1 tablespoon apple cider vinegar
- 3-4 cloves garlic, minced
- 1 teaspoon paprika
- 1 teaspoon dried thyme
- Salt and pepper, to taste
- Fresh parsley, chopped, for garnish (optional)

Instructions:

1. **Prep the Chicken:** Season [chicken](#) thighs generously with salt, pepper, paprika, and dried thyme.
2. **Mix the Sauce:** In a bowl, whisk together chicken broth, soy sauce, honey, olive oil, apple cider vinegar, and minced garlic until well combined.
3. **Combine in Crock Pot:** Place chicken thighs in the Crock Pot, then pour the sauce over the top, ensuring each piece is coated.
4. **Cook:** Cover and cook on **low** for 6-8 hours or on **high** for 3-4 hours, until the chicken is tender and falls off the bone.
5. **Serve:** Remove the chicken thighs and drizzle with some sauce from the pot. Garnish with fresh parsley if desired.

Tips:

- For a thicker sauce, mix a little cornstarch with cold water and stir it into the sauce in the last 30 minutes.
- Serve with rice, mashed potatoes, or roasted veggies for a complete meal.

This recipe brings out a juicy, savory flavor in every bite—perfect for meal prep or a family dinner!

Category

1. Crockpot Recipes

Tags

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