

Slow Cooker 4-Ingredient Lemon Herb Chicken

## **Description**

Thereâ??s something incredibly comforting about coming home to the aroma of a delicious meal thatâ??s been simmering away all day. This Slow Cooker 4-Ingredient Lemon Herb Chicken is one of those recipes that feels like a warm hug after a long day. Growing up in the Midwest, Sundays were often reserved for family dinners, and this dish brings back those cozy memories. With just a few simple ingredients, you can create a meal thatâ??s both flavorful and fuss-free, perfect for busy professionals like us who still want to enjoy a home-cooked meal without spending hours in the kitchen.

This lemon herb chicken pairs beautifully with a side of roasted vegetables or a fresh green salad. If youâ??re in the mood for something heartier, serve it alongside some creamy mashed potatoes or a warm loaf of crusty bread to soak up all the delicious juices. A glass of chilled white wine or a refreshing iced tea would complement the meal perfectly.

## **Slow Cooker 4-Ingredient Lemon Herb Chicken**

Servings: 4-6 servings

### **Ingredients**

1 whole chicken (about 4-5 pounds)

2 lemons, sliced

4 cloves garlic, minced

1 tablespoon dried Italian herbs

Salt and pepper to taste

#### **Directions**

- 1. Rinse the whole chicken under cold water and pat it dry with paper towels.
- 2. Place the lemon slices and minced garlic inside the cavity of the chicken.
- 3. Rub the dried Italian herbs all over the outside of the chicken.
- 4. Place the chicken in the slow cooker, breast side up.
- 5. Cover and cook on low for 6-8 hours, or until the chicken is tender and fully cooked.
- 6. Once done, carefully remove the chicken from the slow cooker and let it rest for a few minutes before carving.

## **Variations & Tips**

For a bit of extra flavor, you can add a splash of white wine or chicken broth to the slow cooker before cooking. If you prefer a bit of spice, sprinkle some red pepper flakes over the chicken before cooking. You can also experiment with different herbs, such as rosemary or thyme, to suit your taste. If youâ??re short on time, you can use chicken pieces instead of a whole chicken, which will reduce the cooking time to about 4-5 hours on low.

# Category

1. Crockpot Recipes

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