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Introduction

The Slow Cooker Million Dollar Chicken is a luxurious and comforting dish that promises to bring a rich flavor to your dinner table. This recipe transforms simple chicken thighs into a tender, flavorful meal that's both easy to prepare and delightful to savor.

Ingredients

Quantity	Ingredient
3 lbs	Chicken thighs, bone-in, skin-on
2 tsp	Kosher salt
1 tsp	Black pepper
1/2 tsp	Paprika
1/2 tsp	Garlic powder
1/2 cup	Unsalted butter, sliced
4 cloves	Garlic, minced
1/4 cup	Chicken broth
1/4 cup	Heavy cream
1 cup	Shredded cheddar cheese
1/4 cup	Chopped parsley, for garnish
1 tbsp	Cornstarch (optional)

Directions

Seasoning the Chicken

- 1. Preparing the Chicken:** Season the chicken thighs generously with salt,

pepper, paprika, and garlic powder.

Layering in the Slow Cooker

2. **Arranging in Cooker:** Place the seasoned chicken in the slow cooker, creating an even layer.

Adding Flavor Enhancers

3. **Butter and Garlic:** Add butter pads and minced garlic over the chicken. Pour chicken broth around the chicken.

Cooking Process

4. **Slow Cooking:** Cook on low for 6-8 hours or on high for 3-4 hours until the chicken is tender.

Final Touches

5. **Cream and Cheese:** Stir in heavy cream and cheddar cheese before serving. For a thicker sauce, use a cornstarch slurry.

Garnishing

6. **Garnish with Parsley:** Add chopped parsley for a fresh, colorful finish.

Variations and Tips

Customizing the Flavor

- **Spicy Twist:** Add red pepper flakes for heat.
- **Butter Alternatives:** Reduce butter for a lighter version.
- **Cream Substitutes:** Use milk instead of heavy cream for a less rich sauce.

- **Cheese Variations:** Experiment with different cheeses like Gruyère or Pepper Jack.

FAQs

Can I Use Different Parts of the Chicken?

Yes, you can use other parts like breasts or drumsticks, adjusting cooking time accordingly.

How Can I Ensure the Chicken Doesn't Dry Out?

Using bone-in, skin-on thighs and cooking on low heat helps retain moisture.

Can This Dish Be Made Ahead of Time?

Absolutely! It reheats well and can be prepared in advance.

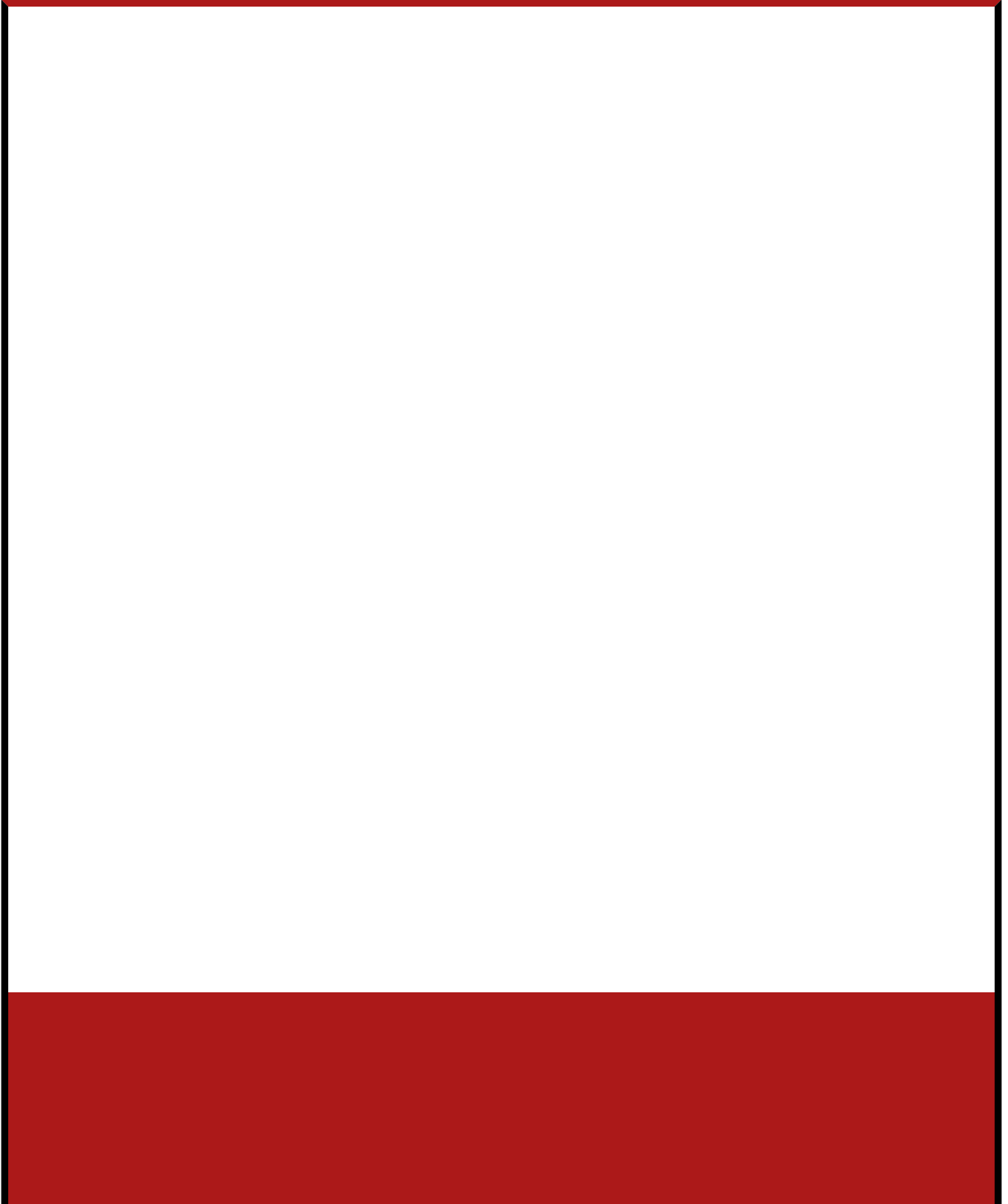
Conclusion

The Slow Cooker Million Dollar Chicken is more than a meal; it's a celebration of flavors and a testament to the joy of cooking. It's a dish that promises to leave your family and friends asking for more.

Recipe Details

- **Prep Time:** 15 minutes
- **Cook Time:** 6-8 hours (Low) or 3-4 hours (High)
- **Total Time:** 6 hours 15 minutes to 8 hours 15 minutes
- **Yield:** Serves 6
- **Category:** Main Dish
- [Slow Cooker Candied Kielbasa Recipe](#)

- [Slow Cooker Sausage, Potatoes, and Cabbage Recipe](#)
- [Ham & Cheese Roll-Ups Recipe](#)
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Author: Elowen Thorn

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Notes

CUSTOMIZING THE FLAVOR

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Did you make this recipe?

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