



Easy Slow Cooker Rotisserie-Style Chicken

The Magic of a Slow Cooker

I remember the first time I used a slow cooker. I was so nervous. I thought, “Can this little pot really cook a whole chicken?” Oh, it can. It makes your house smell like a cozy dream all day.

You just put everything inside and walk away. It does the hard work for you. This matters because it gives you more time for fun things. Or for just sitting with a good book.

A Little Story About Spices

My grandson calls this my “magic dust.” He loves to help me mix the spices.

His little fingers get covered in paprika and thyme. I still laugh at that.

Rubbing the spices on the chicken is the most important part. You get to use your hands. It feels wonderful and connects you to your food. *Fun fact: Paprika gives the chicken a pretty red color and a sweet, mild taste.*

Getting Your Chicken Ready

Do not be scared of the whole chicken. It is just a chicken. Washing the inside is a simple step. It makes everything fresh and clean.

Then you stuff the belly with garlic and thyme. Doesn't that smell amazing? This matters because the flavors go deep into the meat. It makes every single bite taste wonderful.

The Secret to Crispy Skin

Here is my little secret. The slow cooker makes the meat so tender. But the skin can be a bit soft. So we give it a quick trip under the broiler.

Watch it very closely. It turns golden and crispy so fast. It is the perfect finish. What is your favorite way to get chicken skin crispy? I would love to know.

Your Simple, Happy Dinner

When you open that lid, you will feel so proud. The chicken, potatoes, and carrots are all cooked together. The potatoes soak up all the lovely juices.

Pour those juices right over your plate. It is a light, tasty sauce. It makes the whole meal sing. Do you have a favorite vegetable to cook with chicken? Mine will always be carrots.

A Meal That Brings People Together

This is not just a recipe. It is a way to bring everyone to the table. A whole chicken feels like a celebration. It says, "Let's sit and talk for a while."

Sharing a meal like this creates happy memories. It is a simple joy we can all share. What is a meal that makes you feel happy and cozy? Tell me about it.



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Ingredients:

Ingredient	Amount	Notes
Kosher salt	2 teaspoons	
Baby yukon gold potatoes	2 pounds	
Fresh thyme	5 sprigs	
Garlic	1 head	peeled
Whole chicken	5-6 pounds	
Dried rosemary	½ teaspoon	
Onion powder	½ teaspoon	
Paprika	1 teaspoon	
Dried thyme	1 teaspoon	
Baby carrots	1 cup	sliced lengthwise



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My Slow Cooker Chicken, Just Like the Store

I love the smell of rotisserie chicken at the market. But making it at home is even better. Your whole house will smell like a cozy kitchen all day. This recipe is my lazy-day favorite. It does all the work while you play.

See also [Creamy Garlic Parmesan Chicken Pasta Delight](#)

You just need a few simple spices from your cupboard. I always keep paprika and thyme on hand. They make the chicken a beautiful golden color. The slow cooker makes the meat so tender it falls off the bone. Doesn't that sound wonderful?

Step 1: Make the Spice Rub

First, let's make our special spice rub. Get a small bowl and mix the salt, paprika, and dried herbs. Stir them all together with a spoon. I love the color this mix makes. It reminds me of autumn leaves.

Step 2: Prepare the Chicken

Now, let's get our chicken ready. Check inside the chicken and take out anything that's in there. Give the inside a quick rinse with cold water. Pat the skin dry with a paper towel. (A hard-learned tip: a dry chicken makes the skin much crispier later!).

Step 3: Season the Chicken

Rub that lovely spice mix all over the chicken. Use your clean hands to get it everywhere. Don't forget the legs and wings. Then, stuff the cavity with fresh thyme and some garlic cloves. This makes the meat smell amazing from the

inside out.

Step 4: Add the Vegetables

Time for the vegetables! Put the potatoes and carrots in the bottom of your slow cooker. Tuck the rest of the garlic cloves in there too. They will become soft and sweet. They are my favorite part, I must confess.

Step 5: Cook the Chicken

Carefully place your chicken on top of the veggies. Put the lid on and let it cook on low all day. You can leave it for eight or nine hours. The waiting is the hardest part, I know. What's your favorite thing to do while dinner cooks itself? Share below!

Step 6: Crisp the Skin

When it's done, we will make the skin crispy. Move the chicken to a baking sheet. Put it under the broiler for just a minute or two. Watch it very closely so it doesn't burn. I still laugh at the time I got distracted and mine got a little too dark!

Cook Time: 8-9 hours

Total Time: 8 hours 15 minutes

Yield: 4 servings

Category: Dinner

Three Fun Twists to Try

This recipe is like a good friend. It's always happy to try something new. Here are a few ways to change it up. You can make it taste different every time.

Lemon Herb

Add slices of a whole lemon inside the chicken with the thyme. It makes the chicken taste so fresh and sunny.

See also Doritos Chicken Tenders

Smoky & Spicy

Use smoked paprika and add a tiny pinch of cayenne pepper. It gives it a little kick that my grandson loves.

Garden Veggie

Add chunks of zucchini and bell pepper with the potatoes. It makes your whole meal right in the pot.

Which one would you try first? Comment below!

How to Serve Your Masterpiece

Now, let's talk about serving this beautiful chicken. I like to put the whole slow cooker pot on the table. It feels so homey and welcoming. Everyone can just help themselves.

For a simple side, a green salad with a light vinaigrette is perfect. It balances the rich, tender chicken. Some crusty bread to soak up the juices is also a must in my house. We always fight over the last piece.

What should we drink with it? A cold glass of apple cider is wonderful. For the grown-ups, a chilled glass of Chardonnay pairs nicely. It cuts through the richness just right. Which would you choose tonight?



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Making Your Chicken Last

Let's talk about leftovers. They are a gift to your future self. Store the cooled chicken and veggies in airtight containers. They will stay good in your fridge for three days.

You can also freeze the meat for later. Just pull it off the bone first. I once froze a whole chicken for soup. It was a lifesaver on a busy weeknight.

To reheat, warm it in the oven with a splash of water. This keeps the chicken from drying out. Batch cooking like this saves you time and money. It means a good meal is always close by. **Have you ever tried storing it this way?**

Share below!

Simple Fixes for Common Hiccups

Is your chicken skin a bit soft? The broiler step fixes that. Just watch it closely. I remember when I first forgot this step. The flavor was great, but we missed that crisp skin.

Are your vegetables not fully cooked? Cut your potatoes in half next time. Smaller pieces cook more evenly. Getting the veggies right matters for a complete, happy meal.

Does the chicken taste a little plain? Do not be shy with the spice rub. Cover every part of the bird. Using enough seasoning builds your confidence and makes the flavor sing. **Which of these problems have you run into before?**

Your Rotisserie Chicken Questions

Q: Is this recipe gluten-free? A: Yes, it is naturally gluten-free. Just check your spice labels to be sure.

Q: Can I make it ahead? A: You can mix the spice rub a day early. This makes your prep very fast.

Q: What if I do not have fresh thyme? A: Use one more teaspoon of dried thyme instead. It will still be lovely.

See also [Berry Mix Vegan Delight](#)

Q: Can I make a smaller chicken? A: Yes, a smaller bird is fine. Just reduce the cook time by an hour or two.

Q: Any other tips? A: Let the chicken rest for ten minutes before you cut it.

This helps all the tasty juices stay inside the meat. **Which tip will you try first?**

From My Kitchen to Yours

I hope this recipe brings warmth to your table. It is a simple, comforting meal. Sharing food is one of life's great joys.

I would love to see your creation. Your beautiful photos inspire me and others. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking! —Elowen Thorn.

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Savorydiscovery.com

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Easy Slow Cooker Rotisserie-Style Chicken

Author: Elowen Thorn

Cooking Method: [Slow Cooker](#)

Courses: [Main Course](#)



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Difficulty: **Beginner**



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Prep time: **15 minutes**



Easy Slow Cooker Rotisserie-Style Chicken | 22

Cook time: **8 minutes**

Rest time:



Easy Slow Cooker Rotisserie-Style Chicken | 24

Total time: **8 minutes**



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Servings: **4 servings**



Easy Slow Cooker Rotisserie-Style Chicken | 26

Calories:**650 kcal**

Best Season:**Summer**

Description

Experience the convenience and flavor of a rotisserie chicken right from your

slow cooker with this easy recipe, featuring tender potatoes and carrots.

Ingredients

- ☐ 2 teaspoons kosher salt
- ☐ 2 pounds baby yukon gold potatoes
- ☐ 5 sprigs fresh thyme
- ☐ 1 head garlic, peeled
- ☐ 1 whole chicken, about 5-6 pounds
- ☐ ½ teaspoon dried rosemary
- ☐ ½ teaspoon onion powder
- ☐ 1 teaspoon paprika
- ☐ 1 teaspoon dried thyme
- ☐ 1 cup baby carrots, sliced lengthwise

Instructions

1. In a small bowl, stir together the salt, thyme, paprika, onion powder, and rosemary until combined. Set aside.
2. Empty the chicken cavity (typically, there's a neck, heart, and liver) and trim any excess skin. Wash the inside of the chicken under cold, running water.
3. On a sheet pan or large cutting board, sprinkle the spice mix on the chicken and use clean hands to spread and coat the entire chicken with the spices. Fill the chicken cavity with half of the garlic cloves from the head of garlic and the fresh thyme. With the breast side up, tuck the wings under.
4. Add the potatoes to the slow cooker in one layer. Add the carrots, filling in the spaces between the potatoes. Add the remaining garlic cloves.
5. Place the prepared chicken over the potatoes, breast side up, and cook on low for 8 to 9 hours, until a meat thermometer inserted into the thickest

part of the breast registers 165°F.

6. Transfer the chicken to an oven-safe rack set over a sheet pan and remove the garlic and thyme sprigs from the cavity and place back in the slow cooker. Place chicken under the broiler until the skin is crisped and slightly darkened. Watch carefully because it will darken quickly. Pour any collected juices in the pan back into the slow cooker. Serve chicken with the cooked potatoes and carrots. Use the accumulated juices as a light sauce for the chicken and vegetables.

Notes

For extra crispy skin, pat the chicken dry thoroughly before applying the spice rub.

Keywords: Chicken, Rotisserie, Slow Cooker, Potatoes, Carrots, Dinner