



# Easy and Delicious Crockpot Chicken Dinner

## The Scent of Home

I remember walking into my grandma's kitchen. The air was thick with savory herbs and roasting chicken. It was a hug in a bowl after a long, cold day. **Ever wondered how you could get that feeling on a busy weeknight?** This dish brings that cozy memory right to your table. It fills your home with the most amazing smell. Everyone will ask what's for dinner. It makes an ordinary day feel special.

## My First Try

My first time, I was in a huge rush. I forgot to brown the chicken skin first. I just tossed everything in the pot raw. The flavor was still good,

but not as deep. **That little step matters, just like taking a moment for yourself.** Home cooking is about love, not perfection. It is about nourishing your family and your soul.

## Why It Tastes So Good

Two things make this meal a real winner. First, browning the chicken creates a rich, deep flavor base. Second, the slow cooking makes the chicken incredibly tender. The vegetables soak up all the delicious juices. **Which flavor combo surprises you most? Is it the garlic and tomato paste?** Tell me what you think in the comments below!

## A Simple History

This kind of meal is a classic American staple. It became popular with the invention of the crockpot in the 1970s. Busy families loved the “set it and forget it” style. It was a way to have a home-cooked meal without the fuss. **\*Did you know the first crockpots were called Rival Crock-Pots?\*** What is your favorite slow cooker memory? Share your stories with me.





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**Ingredients:**

<b>Ingredient</b>	<b>Amount</b>	<b>Notes</b>
Olive oil	1 tablespoon	
Chicken thighs	6	bone-in and skin-on (about 3 pounds)
Salt	1 teaspoon	
Ground black pepper	1 teaspoon	
Salted butter	1 tablespoon	
Yellow onion	1	chopped
Garlic	4 cloves	minced
Celery salt	½ teaspoon	
Tomato paste	1 tablespoon	
All-purpose flour	¼ cup	
Chicken bouillon cube	1	crushed
Water	1 cup	
Bay leaves	2	
Potatoes	24 ounces	honey gold bite sized, halved
Baby carrots	12 ounces	1 bag
Fresh parsley	As needed	chopped, optional

**Your New Favorite Weeknight Dinner**

This meal is a true lifesaver for busy nights. It fills your home with amazing smells. You get a complete dinner with almost no work. Let's get that slow cooker going.

See also Cabbage Roll Casserole

**Step 1** Brown your chicken thighs in a hot skillet first. This step adds so much deep flavor. Do not rush the browning process. (My hard-learned tip: pat the chicken skin very dry first for a perfect sear).

**Step 2** Cook your onions in the same pan. They will soak up all the tasty chicken bits. Add garlic and tomato paste for a rich base. Stir in the flour to thicken your sauce.

**Step 3** Pour in water and add the crushed bouillon cube. Let it simmer until it gets a little thick. Those brown bits from the pan make the best gravy. Now your sauce is ready for the slow cooker.

**Step 4** Place carrots and potatoes in the cooker. Pour your delicious onion gravy over them. Lay the browned chicken on top, skin side up. Now just put the lid on and walk away.

**What is the secret to a golden, crispy chicken skin?** Share below!

**Cook Time:** 3 hours

**Total Time:** 3 hours 50 minutes

**Yield:** 6 servings

**Category:** Dinner, Slow Cooker

## Make It Your Own

This recipe is wonderful as is. But feel free to play with it. Try one of these fun twists next time. Change the veggies or add a new spice.

**Herb Garden** Use fresh rosemary and thyme with the chicken. Add a squeeze of lemon juice at the end. It tastes so fresh and bright.

**Spicy Kick** Add a teaspoon of smoked paprika to the flour. Throw in a pinch of red pepper flakes too. It gives the dish a warm, gentle heat.

**Root Veggie Swap** Try sweet potatoes or parsnips instead of carrots. Use small red potatoes with their skins on. It is a great autumn version.

**Which spin would you try first? Let me know in the comments!**

## Serving Up Comfort

This chicken dinner is a full meal by itself. But a little extra something is always nice. Here is how I like to serve it for my family.

See also [Southern-Style Shrimp and Grits](#)

Pour the rich gravy right over everything. Add a simple side of green beans or peas. A crusty piece of bread is perfect for sopping. A fresh green salad also works well.

For drinks, try a cold glass of apple cider. A pale ale or light red wine also pairs nicely. It depends on your mood for the evening.

**Which would you choose tonight, the cider or the wine?**





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### Keeping It Fresh

Store leftovers in a sealed container in the fridge. They will stay good for up to three days. You can also freeze this meal for a quick dinner later. Reheat it in the oven to keep the skin crispy. My grandkids love finding this ready to go.

Why this matters: A ready-made meal saves you from stress on busy nights. This recipe doubles beautifully for a big family or for future you. What is your favorite meal to find waiting in your freezer? Let me know in the comments.

### Simple Fixes for Common Hiccups

Is your sauce too thin? Mix a tablespoon of cornstarch with cold water. Stir this into the crockpot and let it cook a bit longer. Are the veggies still hard? They might be cut too large. Just make sure they are all similar, small sizes.

If the chicken seems dry, you might have cooked it too long. Try checking it thirty minutes earlier next time. I once forgot to turn the pot on. We all have those days. Now I set a timer on my phone as a reminder.

### Your Questions, Answered

**Q: Can I make this gluten-free?** A: Yes. Simply swap the flour for a gluten-free blend. It will work just the same.

**Q: Can I prepare it ahead of time?** A: Absolutely. Do all the



browning steps the night before. Then just assemble everything in the morning.

**Q: What other vegetables can I use?** A: Try parsnips or sweet potatoes instead of carrots. They add a lovely sweetness.

**Q: Can I use chicken breasts?** A: You can, but thighs stay juicier. Breasts may become a bit dry.

See also [Hamburger Potato Casserole](#)

**Q: How do I halve this recipe?** A: Use a smaller crockpot. Cut all the ingredients in half. The cook time stays about the same.

## Dinner Is Served

I hope this recipe brings comfort to your table. It is a true family favorite in my home. Share a picture of your creation with me. Tag **Savory Discovery on Pinterest**. I would love to see what you make. Happy cooking! —Elowen Thorn.

You need to try this!



[Savorydiscovery.com](http://Savorydiscovery.com)

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Cooking Method: [Slow Cooker](#)



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Difficulty: **Beginner**



Prep time: **20 minutes**



## Easy and Delicious Crockpot Chicken Dinner | 20

Cook time: **3 minutes**



## Easy and Delicious Crockpot Chicken Dinner | 21

Rest time:



Total time: **3 hours 50 minutes**





Servings: **6 servings**



## Easy and Delicious Crockpot Chicken Dinner | 24

Calories:**495 kcal**



Best Season: **Summer**

## **Description**

This crockpot chicken recipe makes dinner easy, juicy, and full of flavor

with hardly any prep. Toss it together in minutes, then let it cook while you go about your day.

## Ingredients

- ☐ 1 tablespoon olive oil
- ☐ 6 chicken thighs bone-in and skin-on ((about 3 pounds))
- ☐ 1 teaspoon salt
- ☐ 1 teaspoon ground black pepper
- ☐ 1 tablespoon salted butter
- ☐ 1 yellow onion ((chopped))
- ☐ 4 cloves garlic ((minced))
- ☐ ½ teaspoon celery salt
- ☐ 1 tablespoon tomato paste
- ☐ ¼ cup all-purpose flour
- ☐ 1 chicken bouillon cube ((crushed))
- ☐ 1 cup water
- ☐ 2 bay leaves
- ☐ 24 ounces potatoes ((honey gold bite sized, halved))
- ☐ 12 ounces baby carrots ((1 bag))
- ☐ fresh parsley ((chopped, optional))

## Instructions

1. In a large skillet over medium heat add olive oil. Season both sides of the chicken thighs with salt and pepper, then place skin side down in the skillet. Let cook 5 to 7 minutes per side, or until browned on both sides. Remove chicken from the skillet.
2. To the skillet add the butter and onion. Let cook for 3 to 4 minutes, or until the onions are softened. Add the garlic, celery salt, and tomato paste then stir well. Add flour and stir again to combine. Let

cook for 30 seconds, being careful not to burn the flour.

3. Turn down the heat to low and stir in the chicken bouillon, water, and bay leaves. Simmer for 1 to 2 minutes until sauce thickens, scraping up any browned bits stuck to the bottom of the pan. Remove the pan from the heat.
4. Place the potatoes and carrots in the bottom of the slow cooker. Add the onion mixture from the skillet and spread it out into an even layer over the vegetables. Place the chicken on top of everything else, skin side up.
5. Cover and cook on high for 3 hours. Remove bay leaves and serve.

Keywords:Crockpot, Chicken, Dinner, Easy, Slow Cooker