



# Easy Juicy Crockpot Chicken Recipe

## The Best Kind of Kitchen Magic

Some meals just make you feel good. This chicken is one of them. You toss a few things in the pot. Then you walk away for hours.

When you come back, your whole house smells like a hug. The chicken is so tender it falls right off the bone. I think that's the best kind of kitchen magic.

## A Little Story About My Grandson

My grandson Leo used to turn his nose up at carrots. He called them "orange sticks." One day, he tried the carrots from this pot.

He saw how they soaked up all the lovely chicken juices. He ate his whole plate. Now he asks for them. I still laugh at that.

## **Why Browning the Chicken Matters**

I know, it's one extra pan to wash. But trust your grandma here. Taking a few minutes to brown the chicken first makes all the difference.

It locks in the juices. It also gives the skin a wonderful color. This one small step builds a deep, rich flavor for the whole dish.

## **Let's Talk About Those Flavors**

Doesn't that smell amazing? The onion and garlic get so sweet. The tomato paste makes the sauce taste rich and cozy.

\*Fun fact\*: Bay leaves don't add a strong taste you can point to. Instead, they mix with the other flavors and make them all better. It's like a secret helper!

## **Your Turn in the Kitchen**

This recipe is very forgiving. You can use chicken breasts if you like. You can add other vegetables you have in the fridge.

What is your favorite vegetable to cook in a slow cooker? Tell me about it. I love getting new ideas from friends.

## **Why Simple Meals Matter**

A meal like this is about more than just food. It's about giving yourself a little break. The slow cooker does the hard work for you.

This leaves you with more time and less worry. That is a very good thing for a busy family. What is your favorite easy dinner for a busy day?

## **Gather Around the Table**

When this chicken is done, everything is in one pot. The potatoes, the carrots, the chicken. It's a complete meal ready to serve.

I like to sprinkle on a little fresh parsley. It looks so pretty. Do you have a special dish you like to serve for family dinners? I would love to hear about it.





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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		chopped, optional

**My Easy Crockpot Chicken, A Family Favorite**

Hello, my dear! Come sit with me for a moment. I want to share my crockpot chicken recipe. It fills the whole house with a wonderful smell. It reminds me of my own grandma's kitchen.

See also Cheesy Chicken and Rice Bake Recipe

This dish is so simple. You just do a little bit of work at the start. Then the slow cooker does the rest. You can go read a book or do your homework. I love how easy it makes dinner time.

**Step 1:** First, we brown the chicken. Heat a little oil in your big skillet. Season the chicken with salt and pepper. Cook it until the skin is golden and crispy. This little step makes the flavor so much deeper.

**Step 2:** Now, we make the magic sauce. Add butter and chopped onion to that same pan. Doesn't that smell amazing? Stir in garlic and tomato paste. Then add the flour to thicken everything up. (A hard-learned tip: stir the flour quickly so it doesn't get lumpy!)

**Step 3:** Let's bring the sauce together. Crumble in the chicken bouillon cube. Pour in the water and add the bay leaves. Stir and scrape all the tasty bits from the pan bottom. I still laugh at how my grandson calls this "flavor treasure."

**Step 4:** Time to get the crockpot ready. Place your potatoes and carrots in the bottom. Pour that lovely onion sauce right over them. Then just lay the browned chicken on top. See how easy that was?

**Step 5:** Now we wait. Put the lid on and cook it on high for about three hours. The hardest part is not peeking! What do you think makes the chicken so juicy? Share below!

**Cook Time:** 3 hours

**Total Time:** 3 hours 50 minutes

**Yield:** 6 servings

**Category:** Dinner

## Let's Get Creative With Your Chicken

This recipe is like a best friend. It is always good, but you can dress it up. Here are some fun twists I like to try sometimes. It keeps dinner exciting for everyone.

**Herb Garden Twist:** Toss in a big handful of fresh rosemary and thyme with the vegetables. It tastes like a sunny garden.

**A Little Spicy Kick:** Add a spoonful of paprika or a pinch of red pepper flakes to the sauce. It gives you a nice, warm feeling.

**Summer Sunshine:** Use new potatoes and fresh green beans instead of carrots. It feels light and perfect for a warm evening.

See also [Creamy Paprika Chicken](#) and [Sun-Dried Tomato Rice](#)

Which one would you try first? Comment below!

## The Perfect Plate For Your Dinner

Now, let's talk about serving your beautiful chicken. I love to spoon extra sauce over everything. It makes the plate look so inviting. A sprinkle of fresh parsley on top adds a pop of color.

This meal is wonderful with a simple side. A crusty piece of bread is perfect for soaking up the sauce. A light green salad with a lemony dressing is also lovely. It balances the rich chicken.

For a drink, I think a cold apple cider is just right. For the grown-ups, a glass of chilled white wine pairs nicely. Which would you choose tonight?







## Easy Juicy Crockpot Chicken Recipe

### Keeping Your Cozy Chicken Dinner

This meal keeps beautifully for days. Let it cool down first. Then pop it in a container in the fridge. It will stay good for about three days.

You can also freeze it for a later meal. I use a freezer-safe bag. Squeeze out all the air before sealing it. This keeps the chicken from getting freezer burn.

To reheat, I use the oven. It makes the chicken skin crispy again. I once microwaved it and the skin got soggy. Now I always use the oven for a better meal.

This is perfect for batch cooking. Making a double batch saves so much time. A ready-made meal makes busy days feel simpler. This matters because it brings peace to your week.

**Have you ever tried storing it this way? Share below!**

### Simple Fixes for Common Hiccups

Is your sauce too thin? Do not worry. Mix one spoon of cornstarch with two spoons of cold water. Stir this into the crockpot and cook for ten more minutes.

Are your vegetables still hard? This happens if they are too big. I remember when my potatoes were crunchy. Now I always cut them into small, bite-sized pieces.

Is the chicken not browning enough? Make sure your skillet is hot. A good sear locks in all the tasty juices. This matters because it gives the

whole dish a richer flavor.

Fixing small problems makes you a more confident cook. You learn that mistakes are okay. This matters because cooking should be fun, not scary.

**Which of these problems have you run into before?**

## Your Crockpot Questions Answered

**Q: Can I make this gluten-free?** A: Yes! Just use gluten-free flour. It works just the same in the sauce.

**Q: Can I prepare it ahead of time?** A: You can chop the veggies the night before. Keep them in a bag in the fridge.

See also Romantic Chicken and Rice Dinner

**Q: What if I do not have tomato paste?** A: A spoon of ketchup is a fine swap. It will still taste wonderful.

**Q: Can I make a smaller portion?** A: Of course. Just use half of all the ingredients. Your cooking time will be the same.

**Q: Is the parsley important?** A: It is just for a pretty green color. Your dinner will be delicious without it. \*Fun fact: bay leaves are from a laurel tree!\*

**Which tip will you try first?**

## Until Next Time, My Friend

I hope this recipe brings warmth to your table. It is one of my favorite

cozy meals. I love knowing you are cooking in your own kitchen.

I would be so happy to see your creation. Share a picture of your finished dish. It makes my whole day to see your cooking.

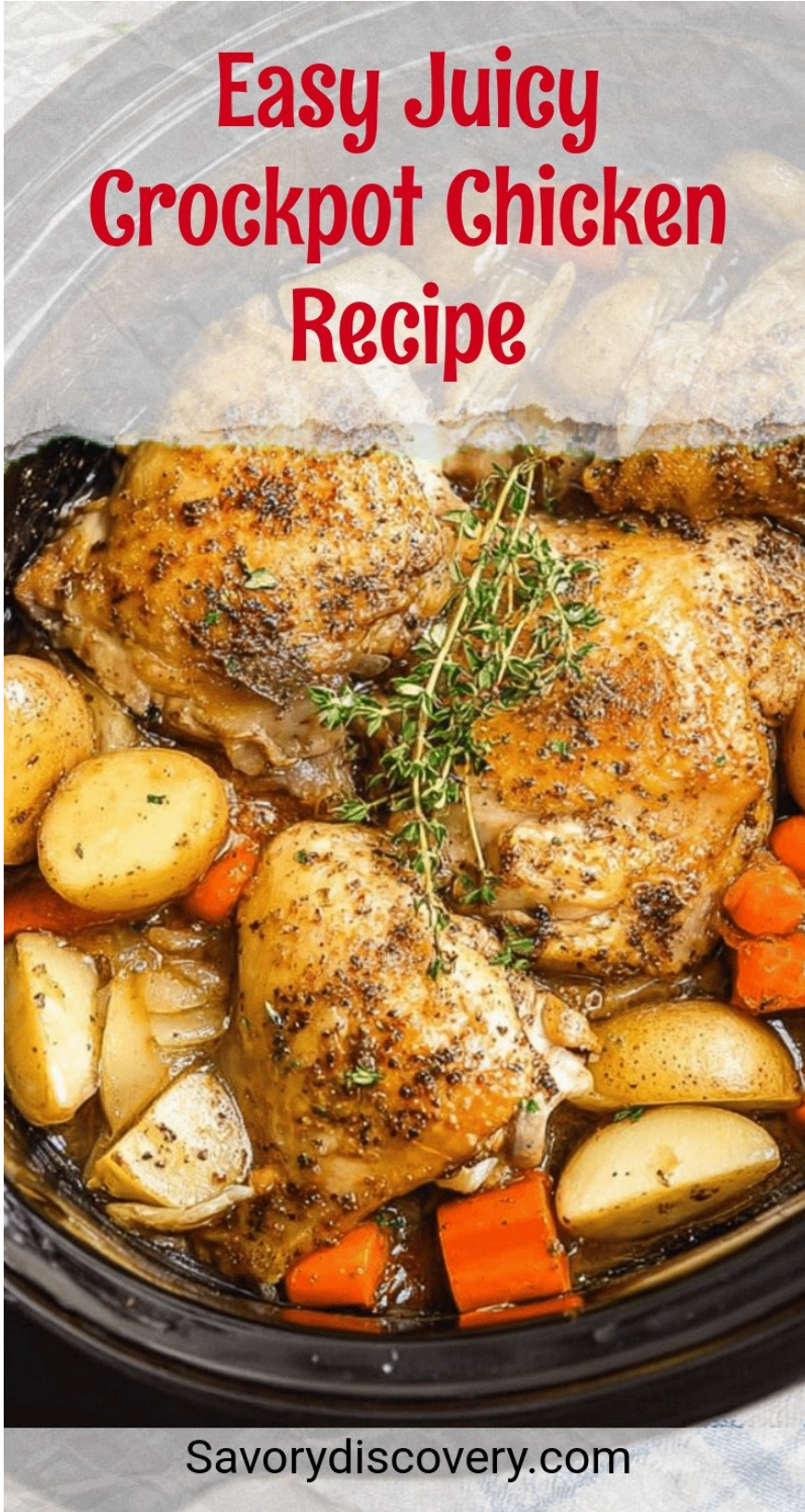
**Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!

—Elowen Thorn.



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



## Easy Juicy Crockpot Chicken Recipe









## Easy Juicy Crockpot Chicken Recipe | 15

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# Easy Juicy Crockpot Chicken Recipe

Author: Elowen Thorn



Cooking Method: [Slow Cooker](#)





## Easy Juicy Crockpot Chicken Recipe | 18

Cuisine: [American](#)



Courses: [Main](#)



## Easy Juicy Crockpot Chicken Recipe | 20

Difficulty: **Beginner**





## Easy Juicy Crockpot Chicken Recipe | 21

Prep time: **20 minutes**



## Easy Juicy Crockpot Chicken Recipe | 22

Cook time: **3 minutes**

Rest time:



## Easy Juicy Crockpot Chicken Recipe | 24

Total time: **3 minutes**



## Easy Juicy Crockpot Chicken Recipe | 25

Servings: **6 servings**



Calories: **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, Easy, Juicy