

Choco Fever Dream

Crock Pot Chicken and Stuffing – Easy Dinner

15 min Prep time	**6 h** Cook time	**6 h 15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 bone-in, skinless chicken thighs
- [ ] 2 cups seasoned stuffing mix
- [ ] 1 cup low-sodium chicken broth
- [ ] 2 tbsp melted butter
- [ ] 1 medium onion, diced
- [ ] 2 stalks celery, diced
- [ ] 1 tsp dried sage
- [ ] 1 tsp dried thyme
- [ ] Salt and pepper to taste
- [ ] 2 tbsp fresh parsley, chopped

Instructions

1. Season the chicken thighs with salt, pepper, sage, and thyme. Place them in the bottom of the crock pot.
2. In a skillet, melt butter and gently sauté diced onion and celery until translucent, about 5 minutes. Transfer to the crock pot.
3. Mix the stuffing mix with the chicken broth just until moistened; it should be damp, not soggy. Spread the stuffing over the chicken and veggies.
4. Cover and cook on LOW for 6 hours, or on HIGH for 3 hours, until the chicken reaches 165°F and the stuffing is soft.
5. Once done, stir in fresh parsley and an extra drizzle of melted butter for shine. Let sit 5 minutes before serving.

Nutrition per serving

420 kcal	30 g	30 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a crispier topping, remove the lid for the last 15 minutes and set the pot to high.
- A dash of nutmeg in the stuffing adds a subtle warmth.
- For a heartier version, add diced carrots or mushrooms in step 2.