

Choco Fever Dream

Crockpot Angel Chicken

Tender crockpot chicken with a hint of angelic flavor, ready with minimal hands-on time.

15 min Prep time	**5 h** Cook time	**5 h 15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 bone-in chicken thighs, skin on
- [ ] 1 cup low-sodium chicken broth
- [ ] 4 garlic cloves, minced
- [ ] 2 tbsp honey
- [ ] 2 tbsp fresh lemon juice
- [ ] 2 tsp fresh thyme leaves
- [ ] 1 tsp salt
- [ ] ½ tsp black pepper

Optional Garnish

- [ ] Fresh parsley, chopped
- [ ] Lemon zest

Instructions

1. Pat the chicken thighs dry, season with salt and pepper, then place them in the crockpot.
2. In a small bowl, whisk together broth, minced garlic, honey, lemon juice, and thyme; pour over the chicken.
3. Cover and set the crockpot to low for 5 hours, or high for 3 hours, until the meat pulls away easily.
4. Before serving, stir in a splash of extra lemon juice and garnish with parsley and zest.

Nutrition per serving

420 kcal	38 g	22 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thicker sauce, mix 1 tsp cornstarch with cold water and add 15 minutes before the end.
- For a richer flavor, you can brown the thighs in a skillet first – it's optional but adds depth.
- Adjust honey to taste; a little goes a long way.