

Choco Fever Dream

Crockpot Jerk Chicken – Easy Slow Cooker Recipe

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

Ingredients

Main Ingredients

- [ ] 2 lbs chicken thighs, bone-in or boneless
- [ ] 2 tbsp jerk seasoning blend
- [ ] 2 tbsp olive oil
- [ ] 1/4 cup soy sauce
- [ ] 2 tbsp brown sugar
- [ ] 1 lime, juiced
- [ ] 1 cup chicken broth

Instructions

1. Pat the chicken dry, then coat with olive oil and jerk seasoning; let it sit while you gather the other items.
2. Place the seasoned chicken into the crockpot, pour soy sauce, brown sugar, lime juice, and broth over the top.
3. Cover and cook on low for 6 hours, or on high for 3-4 hours, until the meat pulls apart easily.
4. Taste the sauce; add a pinch of salt if needed, then shred the chicken and stir to coat.
5. Serve hot, garnished with fresh cilantro or sliced green onions if desired.

Nutrition per serving

420 kcal	35 g	12 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thicker sauce, remove the lid for the last 30 minutes to reduce.
- A dash of coconut milk can add a silky finish.
- Adjust sweetness by reducing brown sugar for a drier heat profile.