

Choco Fever Dream

Slow Cooker Garlic Butter Chicken Recipe

10 min Prep time	**6 h** Cook time	**6 h 10 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 bone-in chicken thighs, skin on
- [ ] 4 tbsp unsalted butter, divided
- [ ] 4 cloves garlic, minced
- [ ] 1 tsp dried thyme
- [ ] 1 tsp salt
- [ ] ½ tsp black pepper
- [ ] 2 tbsp fresh lemon juice

Optional Garnish

- [ ] 2 tbsp chopped fresh parsley
- [ ] Lemon wedges for serving

Instructions

1. Season the chicken thighs with salt, pepper, and thyme. If you like a richer flavor, you can sourdough pizza dough comes to mind, but it’s optional.
2. In a skillet, melt 2 tbsp butter over medium heat and lightly brown the chicken on both sides, about 3 minutes per side. This step adds depth but isn’t required.
3. Transfer the chicken to the slow cooker. Add the remaining butter, minced garlic, and lemon juice. Cover and set to low for 6-7 hours.
4. When the cooking time is near completion, stir gently, taste, and adjust seasoning if needed. Sprinkle chopped parsley and serve with a side of rice or vegetables.
5. For a sweet contrast, serve alongside a slice of chocolate fondue or try the banana rolls for dessert.

Nutrition per serving

420 kcal	35 g	2 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thicker sauce, remove the lid for the last 30 minutes.
- You can add sliced mushrooms with the garlic for extra earthiness.
- For a spicier version, stir in a pinch of red pepper flakes.