

Choco Fever Dream

Slow Cooker Sweet Chili Chicken

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

Ingredients

Main Ingredients

- [ ] 4 bone-in chicken thighs
- [ ] 1 cup sweet chili sauce
- [ ] 3 cloves garlic, minced
- [ ] 1 tbsp fresh ginger, grated
- [ ] 2 tbsp soy sauce
- [ ] 1 tbsp honey
- [ ] 1 tbsp lime juice
- [ ] 2 green onions, sliced
- [ ] 1 tsp sesame seeds

Instructions

1. Place the chicken thighs in the slow cooker, skin side up.
2. In a bowl, whisk together sweet chili sauce, garlic, ginger, soy sauce, honey, and lime juice; pour over the chicken.
3. Cover and cook on low for 4 hours, or on high for 2 hours, until the meat is tender and pulls apart easily.
4. Before serving, stir in half the green onions and sprinkle sesame seeds; garnish with remaining onions.

Nutrition per serving

420 kcal	35 g	30 g	18 g
Calories	Protein	Carbs	Fat

> **Tips & notes**
> - If the sauce is too thin, remove the lid for the last 30 minutes to reduce.
> - For extra caramelization, switch to high for the final 15 minutes.
> - Feel free to add a handful of frozen peas in the last half hour for color.