

Foodnity Recipes

Cozy Slow Cooker Garlic Butter Chicken

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 chicken thighs
- [ ] 4 tbsp unsalted butter, melted
- [ ] 6 cloves garlic, minced
- [ ] 1 tsp salt
- [ ] ½ tsp black pepper
- [ ] 1 tbsp fresh thyme leaves
- [ ] 2 tsp lemon juice
- [ ] 2 tbsp fresh parsley, chopped

Optional Add-Ins

- [ ] 1 tsp honey
- [ ] ¼ tsp red pepper flakes

Instructions

1. Pat the chicken thighs dry with paper towels; season both sides with salt and pepper.
2. In a small bowl, whisk melted butter, minced garlic, thyme, and honey (if using).
3. Place the chicken in the slow cooker, pour the butter-garlic mixture over, and add lemon juice.
4. Cook on low for 6-8 hours, or on high for 3-4 hours, until the meat is fork-tender.
5. Before serving, stir in fresh parsley and adjust seasoning if needed.

Nutrition per serving

420 kcal	32 g	4 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thicker sauce, remove the lid for the last 30 minutes.
- Leftovers taste even better next day as flavors meld.
- For a dairy-free version, replace butter with olive oil.