

Foodnity Recipes

Crockpot Chicken and Gravy

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, skin on
- [ ] 1/3 cup all-purpose flour
- [ ] 2 tbsp butter
- [ ] 1 medium onion, diced
- [ ] 2 cloves garlic, minced
- [ ] 2 cups low-sodium chicken broth
- [ ] 1 tsp dried thyme
- [ ] 1 bay leaf
- [ ] 2 tsp lemon juice
- [ ] 1 tsp honey
- [ ] Salt and pepper to taste

Instructions

1. Season the chicken with salt and pepper, then coat lightly with flour.
2. In a skillet, melt butter over medium heat and brown the chicken thighs on both sides, about 3 minutes per side; transfer to crockpot.
3. In the same skillet, sauté the diced onion until translucent, add garlic and thyme, cooking for another minute; pour into the crockpot.
4. Add chicken broth, bay leaf, honey, and lemon juice to the pot; stir gently to combine.
5. Cover and cook on low for 6 hours, or high for 3-4 hours, until the chicken is falling-off-the-bone tender.
6. Remove chicken, shred if desired, and stir the gravy. Adjust seasoning, discard the bay leaf, and serve over mashed potatoes or rice.

Nutrition per serving

420 kcal	35 g	22 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the gravy is too thin, whisk in a little more flour mixed with cold water and cook 15 minutes longer.
- For a richer flavor, add a splash of heavy cream at the end.
- Taste and adjust salt before serving; the broth can vary in saltiness.