

Foodnity Recipes

Crockpot Orange Chicken Recipe

15 min Prep time	**5 h** Cook time	**5 h 15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lbs chicken thighs, bone-in, skinless, cut into bite-size pieces
- [ ] 1 cup fresh orange juice
- [ ] 1/4 cup honey
- [ ] 3 tbsp low-sodium soy sauce
- [ ] 2 tbsp rice vinegar
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp fresh ginger, grated
- [ ] 1 tbsp cornstarch mixed with 2 tbsp water (slurry)

Optional Garnish

- [ ] Sliced green onions
- [ ] Sesame seeds
- [ ] Thin orange zest strips

Instructions

1. Season the chicken pieces with a pinch of salt and pepper, then place them in the crockpot.
2. In a bowl, whisk together orange juice, honey, soy sauce, rice vinegar, garlic, and ginger until smooth.
3. Pour the sauce over the chicken, making sure everything is coated evenly.
4. Cook on low for 4-5 hours, or until the chicken is tender and the sauce has thickened slightly.
5. Stir in the cornstarch slurry, cover, and cook for an additional 15 minutes until the glaze is glossy. Garnish and serve.

Nutrition per serving

420 kcal	32 g	38 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thicker glaze, add a bit more cornstarch slurry, but do it gradually.
- For extra depth, brown the chicken briefly in a skillet before adding to the crockpot.
- Taste the sauce before cooking; adjust honey or soy to balance sweetness and salt.