

Foodnity Recipes

Easy Crockpot Marry Me Chicken

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

Ingredients

Main Ingredients

- [ ] 4 bone-in, skin-on chicken thighs
- [ ] 1 can (10.5 oz) cream of chicken soup
- [ ] 1/2 cup honey
- [ ] 2 tbsp lemon juice
- [ ] 1/4 cup sun-dried tomatoes, chopped
- [ ] 1 tsp garlic powder
- [ ] 1 tsp onion powder
- [ ] Salt and pepper to taste

Optional Garnish

- [ ] Fresh parsley, chopped
- [ ] Extra lemon zest

Instructions

1. Season the chicken thighs with salt, pepper, garlic powder, and onion powder.
2. If you have time, sear the thighs in a hot skillet for 2-3 minutes per side; this adds a golden crust.
3. Place the chicken in the crockpot, then pour the cream of chicken soup over it.
4. Stir in honey, lemon juice, and chopped sun-dried tomatoes; give everything a gentle mix.
5. Cover and cook on low for 4 hours, or on high for 2-2.5 hours, until the chicken is fork-tender.
6. Before serving, taste the sauce and adjust seasoning. Sprinkle with fresh parsley and a bit of lemon zest.

Nutrition per serving

350 kcal	32 g	25 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thicker sauce, remove the lid for the last 30 minutes.
- Add a splash of chicken and gravy for extra richness.
- For a low-carb version, serve over cauliflower rice.