

Foodnity Recipes

Slow Cooker Chicken Stew – Cozy Comfort Meal

20 min Prep time	**6 h** Cook time	**6 h 20 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs chicken thighs, bone-in, skin removed
- [ ] 4 carrots, peeled and sliced
- [ ] 3 potatoes, peeled and cubed
- [ ] 2 celery stalks, diced
- [ ] 1 onion, chopped
- [ ] 3 garlic cloves, minced
- [ ] 4 cups low-sodium chicken broth
- [ ] 1 tsp dried thyme
- [ ] 1 bay leaf
- [ ] 2 tbsp honey
- [ ] 1 tbsp olive oil
- [ ] Salt and pepper to taste
- [ ] Juice of ½ lemon
- [ ] Fresh parsley, chopped for garnish

Instructions

1. Season the chicken thighs with salt and pepper. In a skillet, heat olive oil over medium heat and brown the thighs on both sides, about 3-4 minutes per side; this builds flavor.
2. Transfer the browned chicken to the slow cooker. Add carrots, potatoes, celery, onion, and garlic around the meat.
3. Pour the chicken broth over everything, then stir in thyme, bay leaf, and honey. Cover and set the slow cooker to low for 6 hours.
4. When the cooking time is near done, stir in lemon juice, adjust seasoning, and sprinkle fresh parsley before serving.

Nutrition per serving

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

Tips & notes

- If you prefer a richer broth, add a splash of heavy cream in the final 15 minutes.
- For a thicker stew, mash a few potato pieces against the side of the pot.
- Feel free to add a handful of peas in the last 30 minutes for a pop of color.