

Foodnity Recipes

Slow Cooker Parmesan Garlic Chicken and Potatoes

15 min Prep time	**6 h** Cook time	**6 h 15 min** Total time
4 Servings	**Easy** Difficulty	**Italian-American** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lbs boneless, skinless chicken thighs, trimmed
- [ ] 1.5 lbs baby potatoes, halved
- [ ] 4 cloves garlic, minced
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 1 cup low-sodium chicken broth
- [ ] 2 tbsp olive oil
- [ ] 1 tsp dried thyme
- [ ] Salt and black pepper to taste
- [ ] 2 tbsp fresh lemon juice

Optional Garnish

- [ ] 2 tbsp chopped fresh parsley
- [ ] Extra grated Parmesan for serving

Instructions

1. Season the chicken thighs with salt, pepper, and thyme. Toss them in olive oil and half the minced garlic.
2. Place the seasoned chicken at the bottom of the slow cooker.
3. Arrange the halved potatoes around the chicken, then sprinkle the remaining garlic over everything.
4. Pour the chicken broth over the ingredients, then sprinkle grated Parmesan evenly.
5. Cover and cook on LOW for 6 hours, or HIGH for 3-4 hours, until the chicken is tender and potatoes are fork-soft.
6. Just before serving, stir in lemon juice and garnish with parsley and extra Parmesan.

Nutrition per serving

420 kcal	35 g	30 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thicker sauce, remove the lid for the last 30 minutes to let it reduce.
- For a richer flavor, add a splash of heavy cream during the last hour.
- Adjust salt based on the broth’s sodium level.
- If you prefer a fish twist, think of the flavors in oven roasted salmon while seasoning.