



Crockpot Chicken Recipe by Kalisa Gross

This crockpot whole chicken recipe makes the most flavorful, juicy, rotisserie-style chicken. A whole chicken and vegetables cooked together in the slow cooker make for an impressive dinner. I have also provided a chicken and garlic recipe from the broth.

Prep Time 30 - 45 mins Cook Time 5 hrs Total Time 5 hr 45 mins

Ingredients

- 1 medium yellow onion (*chopped into 1-inch pieces*)
- 4 medium carrots (*chopped into 1-inch pieces*)
- 2 medium Yukon gold or red potatoes (*chopped into 1-inch pieces*)
- 2 teaspoons garlic parsley Himalayan salt (sold by La Selva Beach)
- 2 teaspoons garlic powder (if you do not have garlic parsley blend)
- 1 teaspoon onion powder
- 1 teaspoon dried rosemary or dried thyme (4-6 sprigs of fresh rosemary or fresh thyme)
- 1 teaspoon season salt
- 1 teaspoon pepper
- 4-pound whole chicken (make sure it is not too big, it needs to fit in your crockpot) (some crockpots are smaller than others)
- 1 tablespoon olive oil
- lemon (*cut in half*)
- *Chicken or vegetable broth*

Gravy

- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour

Instructions

1. Place the onion, carrots, and potatoes in the bottom of the slow cooker. Arrange them in a single layer as much as possible.
2. In a small bowl, stir together the spice rub ingredients: garlic parsley blend, garlic powder, onion powder, dried or fresh rosemary, dried or fresh thyme, season salt, and pepper.
3. Place the chicken in a baking dish to catch any excess juices. If there is a bag of innards in the cavity of the chicken, remove it and discard it. Drain out any liquid that may be in the cavity of the chicken.
4. Pat the chicken dry with paper towels. Loosen the skin around the breasts. Rub the olive oil and then the spices over the chicken, rubbing some of the seasonings under the skin on the breasts.
5. Place the lemon pieces and fresh rosemary or thyme sprigs in the cavity of the chicken. Optional: tie the legs together with kitchen twine.
6. Place the chicken on top of the vegetables in the slow cooker, breast side up. Cover and cook on high for 4-5 hours, or 5-6 hours depending on how large the chicken is. The chicken will fall off the bone. Avoid opening the slow cooker lid during cooking time, as this can cause too much heat to escape the slow cooker.
7. You can plate your chicken and vegetables to serve. You can also add your chicken to a roaster or oven for browning.

Make gravy with the broth from the slow cooker.

1. In a medium saucepan over medium heat, melt 2 tablespoons of butter. Whisk in 2 tablespoons of flour and cook for 30 seconds.
2. Slowly pour in the juices from the slow cooker (broth), while whisking constantly. Whisking often, cooks until thickened, about 5 minutes. Season to taste with salt and pepper. Serve gravy over chicken.

