



Crockpot Chicken and Gravy



Ingredients:

- 6 bone-in, skin-on chicken thighs (or drumsticks for variety)
- 1 tsp salt
- ½ tsp black pepper
- 1 medium onion, sliced
- 3 garlic cloves, minced
- 2 cups chicken broth (low-sodium preferred)
- ½ cup heavy cream (or half-and-half for a lighter option)
- 2 tbsp all-purpose flour (for thickening)
- 1 tsp dried thyme (or rosemary for a different flavor)
- 1 cup sliced mushrooms or diced carrots for added veggies (Optional)

Method:

1. Pat the chicken dry with paper towels and season generously with salt and pepper on both sides.
2. Place the sliced onions at the bottom of the slow cooker to create a flavorful base.
3. Arrange the seasoned chicken thighs on top of the onions. Sprinkle the minced garlic over the chicken.
4. Pour the chicken broth into the slow cooker. Sprinkle the dried thyme evenly over the chicken.
5. Cover and cook on low for 6–8 hours or high for 3–4 hours, until the chicken is tender and cooked through.
6. Remove the chicken from the slow cooker and set aside. Skim off any excess fat from the liquid if desired.
7. In a small bowl, whisk together the flour and heavy cream until smooth. Stir this mixture into the slow cooker.
8. Turn the slow cooker to high and let the gravy simmer uncovered for 10–15 minutes, stirring occasionally, until it thickens slightly.
9. Return the chicken to the slow cooker to coat it in the gravy, or serve the gravy alongside.
10. Serve over mashed potatoes, egg noodles, or steamed rice.