

Slow-Cooker Chicken Thighs

SEP 23, 2020

YIELDS: 3 SERVINGS

PREP TIME: 0 HOURS 15 MINS

TOTAL TIME: 6 HOURS 15 MINS

INGREDIENTS

1 tbsp. extra-virgin olive oil
6 bone-in or boneless chicken thighs
Kosher salt
Freshly ground black pepper
1/2 c. low-sodium soy sauce
1/2 c. ketchup
1/4 c. honey
3 cloves garlic, minced
2 tsp. freshly minced ginger
2 tbsp. Sriracha
Juice of 1 lime
Cooked rice, for serving

DIRECTIONS

- 1 In a large skillet over medium-high heat, heat oil. Season chicken thighs with salt and pepper and sear until golden, 3 minutes per side. Transfer to slow cooker.

- 2** In a small bowl, whisk together soy sauce, ketchup, honey, garlic, ginger, Sriracha, and lime juice. Pour sauce over chicken and toss until coated.
- 3** Cover and cook on low for 5 to 6 hours, or on high for 2 hours, until no longer pink.
- 4** Serve over rice.

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OrangeBike

16 April, 2020

★★★★★

This was awesome. Made it during the COVID-19 social distancing so could not get to the store for everything. I did not have low sodium soy sauce so used regular, just a little less. Also used powdered ginger instead of fresh and a little short on honey, added some brown sugar. After cooking five hours on low, I removed the chicken into another dish, cranked up the cooker to high, and added about a quarter cup of water into which I had dissolved a couple tablespoons of cornstarch. This thickened up the sauce perfectly.

Reply  50 

This sauce was amazing...I made extra to ensure everything was coated...I added sesame seeds and topped with fresh green onions

Reply  10 

OliveBulb 

13 January, 2020



This recipe is a go-to quick and easy meal! The meat is so tender and the sauce is just amazing. I usually sauté some vegetables and add them in right at the end.

10/10 would recommend.


Reply  8 

OrangePumpkin > OliveBulb 

23 April, 2020

Hi, which veggies did you add? Thinking carrots... any others that you did?

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GoldSword 

5 April, 2020

Would it be possible to substitute chicken legs instead of thighs?

Reply  5 

PurpleTeepee 

28 April, 2020



Can I make this in the oven?

Reply  11 

RedTooth 

7 June, 2020



garlic to the mix, as well as a tsp of deli mustard. The chicken falls off the bone and the skin has retained a slight crisp to it. Very easy, very rewarding!

Reply  5  1

CyanBoomerang 

27 May, 2020



I personally found this to be way too soy sauce-heavy (too salty)! Otherwise, good flavors. You can do with less sauce.

Reply  2  1

Mern > CyanBoomerang 

27 August, 2020

I'm not a fan of soy in general so I used Worcestershire instead and I loved it

Reply  6  1

PurpleSushi 

6 May, 2020

Great recipe, easy , you can also use the oven if you dont have a slow cooker

Reply  3  2

OliveBox 

16 May, 2020



WOW! This is a winner! So easy and flavorful. I will definitely be recommending and trying this one again yum!

Reply  2  2

GreenApple 

6 February, 2020



Made this twice delish

Reply  2  1

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