



Crockpot Garlic Butter Chicken

Servings
4-6 servings

Prep time
10 minutes

Ingredients

- 2 lbs boneless skinless chicken breasts
- 1 lb bag of Yukon Gold potatoes cut in wedges
- 1 stick of salted butter (1/2 cup)
- 1/4 tsp pepper
- 1 tsp. thyme
- 1 lb bag of baby carrots
- 1 14.5 oz can of chicken broth (optional)
- 3 Tbsp. minced garlic
- 1 tsp. salt
- 1 tsp. parsley

Directions

- 1** Place chicken in bottom crock pot.
- 2** Place butter in small microwavable bowl. Heat for 1 minute or until melted.
- 3** Add Garlic, salt, pepper, thyme and parsley to melted butter and mix.
- 4** Pour 1/4 of butter mixture over chicken.
- 5** Add carrots and potatoes. Pour remaining butter over veggies and mix to cover.
- 6** Add 1/2 a cup of chicken broth to crock pot. (optional just adds more delicious juices)
- 7** Cover and cook on high for 3-4 hours or low for 6 hours.

Notes

- Adapted from the magical slow cooker garlic butter chicken and veggies.

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