

Slow Cooker Greek Chicken Drumsticks

Drumsticks slow cooked with yogurt, lemon and garlic.

Prep Time
10 mins

Cook Time
4 hrs

Total Time
4 hrs 10 mins



5 from 3 votes

Course: Main Course Cuisine: American Keyword: greek drumsticks
Servings: 4 Calories: 311kcal Author: Sarah Olson

Equipment

- Slow Cooker - 4 quart or larger

Ingredients

- 2 lbs. chicken drumsticks
- 1 cup plain yogurt
- juice of 1 lemon about 2 tablespoons
- 2 garlic cloves minced
- 1 tsp. dried oregano
- 1 tsp. dried parsley
- 1/2 tsp. salt
- 1/4 tsp. pepper

Instructions

1. Add the drumsticks down in the slow cooker. In a small bowl combine the yogurt, lemon juice, garlic, oregano, parsley, salt and pepper.
2. Pour the yogurt mixture over the chicken.
3. Cover and cook on HIGH for 4 hours without opening the lid during the cooking time.
4. After the cooking time is done you may desire to brown the chicken, I do this in the oven under the broiler for about 3 minutes on each side.
5. Serve and enjoy!
6. NOTE- the yogurt mixture and chicken can be put into a Ziploc bag the night before for extra marinating time.

Nutrition

Calories: 311kcal | Carbohydrates: 4g | Protein: 51g | Fat: 9g | Saturated Fat: 3g | Cholesterol: 167mg | Sodium: 494mg | Potassium: 614mg | Fiber: 1g | Sugar: 3g | Vitamin A: 179IU | Vitamin C: 6mg | Calcium: 112mg | Iron: 2mg