

Plate Dream

Crock Pot Angel Chicken

Tender angel chicken, ready in the crock pot, perfect for easy evenings.

15 min Prep time	**6 h** Cook time	**6 h 15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 boneless, skinless chicken breasts
- [ ] 4 tbsp unsalted butter, melted
- [ ] 2 tsp fresh thyme leaves
- [ ] 3 garlic cloves, minced
- [ ] 2 tbsp honey
- [ ] 1 tbsp lemon juice
- [ ] ½ tsp salt
- [ ] ¼ tsp black pepper

Instructions

1. Season the chicken breasts with salt and pepper; place them in the crock pot.
2. In a small bowl, whisk melted butter, thyme, garlic, honey, and lemon juice together.
3. Pour the butter-herb mixture over the chicken, making sure each piece is coated.
4. Cover and cook on low for 6-8 hours, or until the chicken is fork-tender.
5. Once done, gently stir the sauce, taste, and adjust seasoning if needed before serving.

Nutrition per serving

320 kcal	35 g	12 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thicker sauce, stir in a teaspoon of cornstarch mixed with water 15 minutes before the end.
- For a subtle smoky note, add a pinch of smoked paprika to the butter mixture.
- Remember, the dish shines when served hot; leftovers can be reheated gently on the stove.