

Fall-Off-the-Bone Slow Cooker Chicken with Lemon & Herbs

Skip the store-bought bird-this



TIME
5 min

TEMP
165°F

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

- 1 whole chicken (4-5 pounds) ?
- 2 tsp paprika
- 1 tsp garlic powder ?
- 1 tsp onion powder ?
- 1 tsp dried thyme ?
- 1 tsp salt ?
- ½ tsp black pepper
- 1 tbsp olive oil ?
- 1 lemon, cut into wedges ?

DIRECTIONS

1. Mix the Seasoning: In a small bowl, combine:
2. Paprika
3. Garlic powder
4. Onion powder
5. Dried thyme
6. Salt and black pepper
7. Season the Chicken: Pat the chicken dry with paper towels. Rub the entire chicken with olive oil, then coat it thoroughly with the seasoning mix.
8. Place the lemon wedges inside the chicken's cavity for flavor and moisture.
9. Slow Cook: Place the chicken breast-side up in your slow cooker.
10. Cover and cook:
11. On LOW for 6-8 hours
12. OR on HIGH for 4 hours
13. It's ready when the internal temperature reaches 165°F (74°C) and the juices run clear.
14. Optional - Crisp the Skin: For a crispy finish, transfer the chicken to a baking sheet and broil for 3-5 minutes until the skin is golden and crackly.
15. Rest and Carve: Let the chicken rest for 5-10 minutes before carving to keep it juicy.

TIPS FOR SUCCESS

? Place crumpled foil balls or chopped veggies (like onions or carrots) under the chicken to prevent sogginess. ? Want extra flavor?

Add rosemary or sage to the cavity along with the lemon. ? Save the bones for homemade chicken stock after serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/fall-off-the-bone-slow-cooker-chicken-with-lemon-herbs/>