

Easy Crockpot Whole Chicken Recipe with Vegetables

perfectly seasoned whole chicken



OVEN
400°F

TIME
10 min

TEMP
165°F

METHOD
Slow cooker

INGREDIENTS

- 1 whole chicken (about 1.5-2 kg or 3.5-4.5 lbs)
- 1 onion, roughly chopped
- 4 garlic cloves, crushed
- 2 tbsp butter or olive oil
- 1 tsp salt
- ¼ tsp black pepper
- 1 tsp paprika (optional, for color)
- 1 tsp dried oregano or thyme
- ¼ tsp garlic powder (optional)
- ¼ tsp onion powder (optional)
- ¼ tsp chili powder (optional, for heat)
- 1 lemon, halved
- 2 celery stalks, chopped
- 2 carrots, chopped
- 100 ml (about 1/3 cup) water or chicken broth

DIRECTIONS

- 1.** Prepare the Chicken: Remove giblets if present. Rinse the chicken and pat it dry thoroughly with paper towels. Rub the outside with butter or olive oil.
- 2.** Season Generously: In a small bowl, mix salt, pepper, paprika, oregano, garlic powder, onion powder, and chili powder. Rub this seasoning blend all over the chicken, including under the skin and inside the cavity.
- 3.** Layer the Crockpot: Place chopped onion, garlic, carrots, and celery at the bottom of your slow cooker. Squeeze half of the lemon over the chicken, then stuff both lemon halves into the cavity.
- 4.** Set It & Let It Cook: Place the chicken breast-side up on top of the vegetables. Pour water or broth around the base. Cover with the lid and cook:
- 5.** LOW for 6-8 hours
- 6.** HIGH for 4-5 hours Check for doneness (internal temp should hit 165°F or 74°C).
- 7.** Optional Crispy Skin: Carefully transfer the chicken to a baking sheet. Broil in the oven at 200°C (400°F) for 5-10 minutes to crisp up the skin. Watch it closely!
- 8.** Serve: Let the chicken rest 10 minutes before slicing. Serve whole or carved, with a spoonful of that flavorful broth and tender veggies.

SWAPS & NOTES

Herbs : Swap oregano for rosemary or thyme, or use an herb blend.

Oil : Butter adds richness; olive oil keeps it lighter.

Broth Base : Chicken stock adds more depth than water if you have it.

Prepare the Chicken Remove giblets if present.

TIPS FOR SUCCESS

Pat dry before seasoning - this helps the seasoning stick and avoids soggy skin.

Use kitchen twine to tie legs for neater presentation.

Don't skip the broil if you want golden, crispy skin.

Save the broth - it makes an excellent base for soups or rice.

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

Original recipe: <https://chefmaniac.com/easy-crockpot-whole-chicken-recipe-with-vegetables/>