

Crockpot Chicken Stew - A Creamy, Cozy Dinner Made Easy

Cold weather calls for meals that warm you from the inside out - and this



TIME
3 min

METHOD
Slow cooker

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 500g boneless chicken thighs (or breasts), cut into chunks
- 3 medium potatoes, cubed
- 2 carrots, sliced
- 1 onion, chopped
- 3 cloves garlic, minced
- 2 cups chicken broth
- 1 cup heavy cream (or coconut milk for dairy-free)
- 1 tbsp Worcestershire sauce (optional, adds savory depth)
- 1 tsp dried thyme
- 1 tsp dried oregano
- 1 tsp paprika
- Salt and black pepper to taste
- 2 tbsp butter or olive oil

DIRECTIONS

1. **Optional: Sear the Chicken:** In a skillet, heat butter or olive oil over medium-high. Sear chicken pieces for 2-3 minutes per side until golden. This step adds extra flavor but can be skipped.
2. **Load the Crockpot:** Add all ingredients except the heavy cream to the slow cooker. Stir to combine.
3. **Slow Cook:** Cover and cook:
4. **LOW** for 6-8 hours
5. **HIGH** for 3-4 hours Chicken and vegetables should be fork-tender.
6. **Add Cream:** About 30 minutes before serving, stir in the heavy cream (or coconut milk). Let it warm through and meld with the broth.
7. **Serve Hot:** Ladle into bowls and serve with crusty bread or rice. Top with fresh herbs if you like!

SWAPS & NOTES

Chicken Thighs : More flavorful and forgiving in the slow cooker, but breasts work too.

Broth Base : Bone broth or homemade stock = deeper flavor.

Creamy Element : Use coconut milk for a dairy-free version with a subtle tropical twist.

Worcestershire : Optional, but highly recommended for umami depth.

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

Original recipe: <https://chefmaniac.com/crockpot-chicken-stew-a-creamy-cozy-dinner-made-easy/>