

One-Pot Honey Garlic Chicken Thighs in the Slow Cooker

Slow Cooker Honey Garlic Chicken: Comfort in Every Bite



TIME
20 min

METHOD
Slow cooker

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Honey Garlic Sauce:

- 1/3 cup honey
- 1 tbsp garlic, minced
- 1/2 cup low-sodium soy sauce
- 1/4 cup ketchup
- 1 tsp dried oregano

For the Crockpot Chicken and Vegetables:

- 2 pounds chicken thighs (bone-in, skin-on)
- 1 pound baby red potatoes
- 1 pound carrots, peeled
- 1 cup chopped onions
- 1 pound green beans, trimmed
- Salt and pepper, to taste
- Fresh parsley, chopped (optional, for garnish)
- Optional Cornstarch Slurry:
 - 2 tsp cornstarch
 - 3 tsp water

DIRECTIONS

1. Make the : SauceIn a bowl, whisk together honey, minced garlic, soy sauce, ketchup, and oregano until combined.
2. Assemble the : CrockpotLayer chicken thighs, baby potatoes, carrots, and chopped onions in your slow cooker.
3. Add the : SaucePour the honey garlic mixture evenly over the chicken and vegetables.
4. Cook : Low and SlowCover and cook: Low for 6-8 hours
5. High for 3-3.5 hours
6. Add : Green Beans & Slurry (Optional)About 20 minutes before serving, add green beans on top and pour in the cornstarch slurry to thicken the sauce.
7. Broil for : Crisp Skin (Optional)Transfer chicken to a baking sheet and broil for 2-3 minutes to crisp the skin.
8. Serve and : GarnishPlate everything with a slotted spoon and drizzle sauce over the top. Garnish with fresh parsley.

SWAPS & NOTES

Chicken : Boneless thighs or chicken breasts work too, but bone-in keeps the meat juicy.

Potatoes : Any waxy potato (like Yukon gold) will hold shape well.

Soy Sauce : Always use low sodium to prevent the sauce from being overly salty.

Oregano : Substitute Italian seasoning or fresh herbs if you prefer.

TIPS FOR SUCCESS

Layer Wisely : Place denser veggies like potatoes and carrots on the bottom for even cooking.

Broil for Flavor : Don't skip broiling if you love crispy chicken skin!

Don't Overcrowd : Use a 4-6 quart slow cooker to ensure even heat distribution.

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

Original recipe: <https://chefmaniac.com/one-pot-honey-garlic-chicken-thighs-in-the-slow-cooker/>