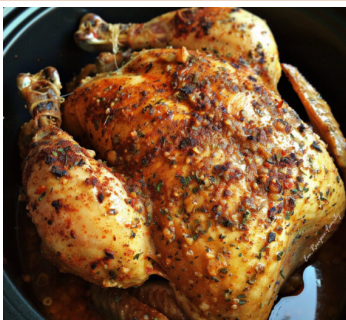


Crockpot Rotisserie Chicken: Easy & Juicy Slow Cooker Recipe

chili powder, smoked paprika, garlic powder, parsley, thyme, and black pepper



TIME
3-5 min

TEMP
165°F

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

- 1 whole chicken (about 4 lbs.) - neck and giblets removed
- 1 teaspoon chili powder
- 3 teaspoons smoked paprika
- 1 teaspoon garlic powder
- 2 teaspoons dried parsley
- 1 teaspoon dried thyme
- $\frac{1}{8}$ teaspoon freshly ground black pepper
- 1 teaspoon salt (more or less - to taste)

Swaps and Notes:

Chicken Size: A 3-5 pound chicken works best for most standard slow cookers. Adjust cooking time slightly for larger or smaller birds.

Seasoning Blend: Feel free to customize the spice rub! A touch of onion powder, a pinch of cayenne for heat, or even a different herb like rosemary would be delicious.

Fresh Herbs: If you prefer fresh herbs, use about 1 tablespoon each of chopped fresh parsley and thyme.

Salt: Adjust the salt to your preference. If your chicken broth (if using any for serving) is salty, keep that in mind.

DIRECTIONS

1. Let your slow cooker do all the hard work! Here's how to make this incredibly easy chicken:
2. Prepare the : Slow Cooker: Begin by spraying your crockpot with cooking spray to prevent sticking. Then, roll 4 balls of aluminum foil, each about the size of a golf ball, and place them on the bottom of the greased slow cooker. These foil balls will act as a "rack" to elevate the chicken, allowing the juices to collect underneath, preventing the bottom of the chicken from getting soggy, and helping it cook more evenly.
3. Prep the : Chicken: Remove the neck and giblets from the cavity of the whole chicken. Rinse the chicken thoroughly with cold water, both inside and out. Then, pat the chicken completely dry with paper towels. A dry skin helps the seasoning adhere better and can lead to a slightly crispier finish (especially if you broil it at the end).
4. Season the : Chicken: In a small bowl, whisk together the chili powder, smoked paprika, garlic powder, dried parsley, dried thyme, freshly ground black pepper, and salt. Take this seasoning mix and generously rub it all over the entire surface of the chicken skin. Don't forget to get into the crevices and under the wings for maximum flavor.
5. Slow : Cook: Carefully place the seasoned chicken on top of the aluminum foil balls inside your slow cooker. Cover the slow cooker with its lid. Cook on low for 7 to 7.5 hours, or on high for 4 to 4.5 hours, until the chicken is thoroughly cooked through and reaches an internal temperature of 165°F (75°C) when a meat thermometer is inserted into the thickest part

of the thigh, avoiding the bone.

6. Remove and : Serve: Once cooked, carefully remove the chicken from the slow cooker. Be gentle, as the chicken will be very tender and could easily fall apart. Place it on a cutting board or serving platter.
7. Optional : Crispy Skin: If you desire crispier skin, which is often a hallmark of a traditional rotisserie chicken, preheat your broiler. Place the cooked chicken on a baking sheet and broil for 3-5 minutes, keeping a very close eye on it to prevent burning. The skin can go from perfectly crisp to burnt very quickly!
8. Serve: Carve or shred the chicken as desired. It's ready to enjoy!

SWAPS & NOTES

Chicken Size: A 3-5 pound chicken works best for most standard slow cookers.

Adjust cooking time slightly for larger or smaller birds.

Seasoning Blend: Feel free to customize the spice rub!

A touch of onion powder, a pinch of cayenne for heat, or even a

different herb like rosemary would be delicious.

TIPS FOR SUCCESS

This is a small step that makes a big difference.

A dry chicken skin allows the seasonings to stick and can help achieve a better "crust" if you broil at the end.

Don't Add Liquid: There's no need to add any liquid to the slow cooker.

The chicken will release plenty of its own juices as it cooks.

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

Original recipe: <https://chefmaniac.com/crockpot-rotisserie-chicken-easy-juicy-slow-cooker-recipe/>