

Slow Cooker Lemon Garlic Butter Chicken: Tender, Flavorful & Easy!

Slow Cooker Lemon Garlic Butter Chicken



TIME
15-20 min

TEMP
165°F

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

2 lbs boneless, skinless chicken breasts or thighs
¾ cup chicken broth (low-sodium recommended)
¼ cup fresh lemon juice
4 cloves garlic, minced
¼ cup unsalted butter, cut into pieces
1 tsp dried Italian seasoning
Salt and black pepper, to taste
Optional: fresh parsley or thyme for garnish
Optional: Lemon slices for garnish

DIRECTIONS

1. Combine Ingredients in Slow Cooker: Place the 2 lbs boneless, skinless chicken breasts or thighs in the bottom of your slow cooker. Pour the ¾ cup chicken broth and ¼ cup fresh lemon juice over the chicken. Scatter the 4 cloves minced garlic evenly over the chicken. Place the cut pieces of ¼ cup unsalted butter on top of the chicken. Sprinkle with 1 teaspoon dried Italian seasoning, and a generous amount of salt and black pepper to taste.
2. Cook: Cover the slow cooker with its lid. Cook on LOW for 3-4 hours or on HIGH for 1.5-2.5 hours, or until the chicken is incredibly tender and easily shreds with a fork. The exact time will depend on your slow cooker and chicken thickness. Avoid overcooking, especially for chicken breasts, to prevent them from drying out.
3. Shred (Optional) & Serve: Once the chicken is cooked through and tender, you can either remove it and serve the fillets whole, or (for easier serving and saucing) shred the chicken into bite-sized pieces directly in the slow cooker with two forks. Stir the shredded chicken into the flavorful lemon garlic butter sauce. Serve the tender chicken and sauce over your preferred side dish. Garnish with fresh parsley or thyme, and lemon slices if desired. Enjoy your effortless and delicious Slow Cooker Lemon Garlic Butter Chicken!

SWAPS & NOTES

Chicken: Both boneless, skinless chicken breasts or thighs

work perfectly here.

Thighs tend to stay a bit juicier and are more forgiving if cooked longer.

Chicken cutlets or tenderloins can also be used, but adjust

cooking times slightly.

Chicken Broth: Use a good quality low-sodium chicken broth to control saltiness.

TIPS FOR SUCCESS

Don't Overcook Chicken Breasts: Chicken breasts are lean and can dry out if overcooked.

Check for doneness earlier rather than later.

Fresh Lemon & Garlic: Essential for the vibrant, aromatic flavor.

Low and Slow: Cooking on LOW for the longer duration helps keep chicken breasts juicy, but HIGH is fine for thighs or when time is short.

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

Original recipe: <https://chefmaniac.com/slow-cooker-lemon-garlic-butter-chicken-tender-flavorful-easy/>