

## Set-It-and-Forget-It Honey Garlic Chicken Crockpot Recipe

Slow Cooker Honey Garlic Chicken and Vegetables



**TIME**  
**20 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

#### Honey Garlic Sauce:

- 1/3 cup honey
- 1 tablespoon minced garlic
- 1/2 cup low-sodium soy sauce
- 1/4 cup ketchup
- 1 teaspoon dried oregano

#### Chicken and Vegetables:

- 2 pounds boneless, skinless chicken thighs
- 1 pound baby red potatoes
- 1 pound carrots, peeled
- 1 cup chopped onions
- 1 pound green beans, trimmed

Fresh parsley, chopped (optional garnish)

Salt and pepper to taste

#### Optional Cornstarch Slurry:

- 2 teaspoons cornstarch
- 3 teaspoons water

### DIRECTIONS

- 1.** Step 1: Make the Sauce: In a small bowl, whisk together honey, minced garlic, low-sodium soy sauce, ketchup, and dried oregano until fully combined.
- 2.** Step 2: Assemble the Slow Cooker: Add chicken thighs, baby red potatoes, carrots, and chopped onions into a 4-6 quart slow cooker.
- 3.** Step 3: Pour the Sauce: Evenly pour the honey garlic sauce over the chicken and vegetables.
- 4.** Step 4: Cook: Cover and cook on:
- 5.** LOW for 6-8 hours, or
- 6.** HIGH for 3-3½ hours
- 7.** The chicken should be tender and cooked through.
- 8.** Step 5: Add Green Beans: About 20 minutes before serving, add the green beans to the slow cooker.
- 9.** If using the cornstarch slurry, mix cornstarch and water, then stir it into the sauce at this stage.
- 10.** Re-cover and cook an additional 15-20 minutes, until green beans are tender and the sauce thickens slightly.
- 11.** Step 6: Optional Broil: For a little extra color, remove the chicken and broil for 2-3 minutes until lightly browned.
- 12.** Step 7: Serve: Plate the chicken and vegetables using a slotted spoon. Drizzle with sauce and garnish with fresh parsley if desired.

### SWAPS & NOTES

Chicken breasts can replace thighs, but thighs stay juicier in

the slow cooker.

If you only have regular soy sauce, reduce added salt to avoid over-seasoning.

Yukon Gold potatoes work well if you don't have red potatoes.

Add red pepper flakes for a subtle kick.

### TIPS FOR SUCCESS

Don't overcook on HIGH if using chicken breasts-they can dry out.

Cut carrots evenly so they cook at the same rate.

Avoid lifting the lid frequently-it releases heat and extends cooking time.

For extra flavor, sear the chicken briefly before adding to the slow cooker (optional but delicious).

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

Original recipe: <https://chefmaniac.com/set-it-and-forget-it-honey-garlic-chicken-crockpot-recipe/>