

Crockpot Chicken & Gravy: Comfort Food at Its Best

Some days just call for warm, cozy comfort food that practically cooks itself - and this



TIME
2 min

METHOD
Slow cooker

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SAVE
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INGREDIENTS

For the Chicken:

2 lbs chicken pieces (thighs, breasts, or a mix)

1 Tbsp olive oil

1 tsp garlic powder

1 tsp salt

$\frac{1}{2}$ tsp paprika

$\frac{1}{2}$ tsp black pepper

For the Gravy:

4 Tbsp unsalted butter

$\frac{1}{3}$ cup all-purpose flour

2 Tbsp cornstarch

4 cups low-sodium chicken broth (divided)

$\frac{1}{2}$ tsp chicken bouillon powder

1 tsp onion powder

1 tsp dried parsley

$\frac{1}{2}$ tsp dried oregano

$\frac{1}{2}$ tsp dried thyme

DIRECTIONS

1. Season the Chicken: Drizzle olive oil over the chicken pieces and rub them with garlic powder, salt, paprika, and black pepper. Arrange the seasoned chicken in a lightly greased crockpot (I use a 6-quart size for this recipe).
2. Prepare the Gravy: In a medium saucepan over medium-low heat, melt the butter. Whisk in the flour and cook for about 2 minutes to get rid of that raw flour taste. Slowly whisk in 3 cups of chicken broth until smooth and slightly thickened.
3. In a separate small bowl, mix the cornstarch with the remaining 1 cup of chicken broth until fully dissolved. Add this mixture to the saucepan along with chicken bouillon powder, garlic powder, onion powder, dried parsley, paprika, oregano, and thyme. Simmer gently until the gravy thickens and becomes glossy.
4. Combine Chicken and Gravy: Carefully pour the prepared gravy over the chicken in the crockpot, making sure every piece is well-coated.
5. Cook Low and Slow: Cover and cook on low for 6-8 hours or high for 4-5 hours, until the chicken is tender enough to shred easily.
6. Shred and Finish: Once the chicken is cooked, remove it from the crockpot and shred using two forks, if you prefer a shredded texture. Return the shredded chicken to the crockpot and let it cook on low for an additional 30 minutes to soak up all the flavor.
7. Serve: Ladle the tender chicken and savory gravy over a bed of fluffy mashed potatoes, buttered noodles, or steamed rice. Serve alongside your favorite veggie - green beans or roasted carrots are my top picks - and garnish with fresh parsley for that final touch of

color and freshness.

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

Original recipe: <https://chefmaniac.com/crockpot-chicken-gravy-comfort-food-at-its-best/>