

Crockpot Chicken & Gravy Recipe for the Ultimate Comfort Food Dinner

4 tablespoons unsalted butter



TIME
2 min

METHOD
Slow cooker

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INGREDIENTS

For the chicken:

- 2 pounds chicken pieces
- 1 tablespoon olive oil
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1/2 teaspoon paprika
- 1/2 teaspoon black pepper

For the gravy:

- 4 tablespoons unsalted butter
- 1/3 cup all-purpose flour
- 2 tablespoons cornstarch
- 4 cups low-sodium chicken broth, divided
- 1 1/2 teaspoons chicken bouillon powder
- 1 teaspoon onion powder
- 1 teaspoon dried parsley
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried thyme

DIRECTIONS

1. Season the chicken: Drizzle the olive oil over the chicken and rub it with garlic powder, salt, paprika, and black pepper.
2. Place the chicken in a lightly greased crockpot that is at least 6 quarts.
3. Make the gravy base: In a medium saucepan over medium-low heat, melt the butter.
4. Whisk in the flour and cook for about 2 minutes to remove the raw flour taste.
5. Gradually whisk in 3 cups of the chicken broth until smooth.
6. Finish the gravy: In a small bowl, whisk the cornstarch with the remaining 1 cup of chicken broth until dissolved.
7. Add that mixture to the saucepan along with the chicken bouillon powder, garlic powder, onion powder, parsley, paprika, oregano, and thyme.
8. Simmer until the gravy thickens.
9. Add the gravy to the crockpot: Pour the prepared gravy over the seasoned chicken in the crockpot.
10. Slow cook: Cover and cook on low for 6 to 8 hours or on high for 4 to 5 hours, until the chicken is tender.
11. Shred if desired: Remove the chicken from the crockpot and shred it with two forks if you like.
12. Return it to the crockpot and cook on low for another 30 minutes so the flavors can come together even more.
13. Serve: Serve hot over mashed potatoes, rice, or pasta, with your favorite vegetable on the side.
14. Garnish with fresh parsley if desired.

SWAPS & NOTES

Chicken thighs tend to stay especially tender in the slow cooker, but a mix of chicken pieces can work well depending on what you have on hand.

Using low-sodium chicken broth is helpful because the bouillon powder adds extra salt and savoriness.

This gives you a little more control over the final flavor.

The gravy is thickened with both flour and cornstarch, which helps it develop body and stay silky after hours in the crockpot.

TIPS FOR SUCCESS

Whisk the gravy carefully as you add the broth so it stays smooth and lump-free.

Do not skip cooking the flour in the butter first.

That short step helps the gravy taste richer and more finished.

If the gravy thickens more than you want after slow cooking, stir in a small splash of broth before serving.

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

Original recipe: <https://chefmaniac.com/crockpot-chicken-gravy-recipe-for-the-ultimate-comfort-food-dinner/>