

## How I Make Flavorful Crock Pot Chicken Teriyaki for Effortless Weeknight Dinners

Let me show you why this dish works and how simple it is to make.



**CROCK-POT CHICKEN TERIYAKI**

*You Will Need*  
1 lb chicken, diced  
1 cup chicken broth  
1/2 cup teriyaki sauce

**TIME**  
**10 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

2 pounds boneless, skinless chicken breasts or thighs  
1/2 cup low-sodium soy sauce  
1/4 cup honey  
1/4 cup brown sugar  
2 cloves garlic, minced  
1 teaspoon fresh ginger, grated (or 1/2 teaspoon ground ginger)  
1 tablespoon rice vinegar  
2 tablespoons cornstarch mixed with 2 tablespoons cold water (for thickening)  
1/4 teaspoon black pepper  
Optional garnishes: sliced green onions, sesame seeds

### DIRECTIONS

- 1. Add Chicken and Sauce Ingredients:** I start by placing the chicken in the bottom of my slow cooker. In a separate bowl, I whisk together soy sauce, honey, brown sugar, garlic, ginger, rice vinegar, and black pepper. Then I pour the sauce over the chicken.
- 2. Cook Low and Slow:** I cover the slow cooker and cook on low for 5-6 hours or on high for 3-4 hours. The chicken becomes tender and soaks up all those delicious flavors.
- 3. Shred or Slice:** Once the chicken is cooked through, I remove it from the slow cooker and shred or slice it, depending on how I plan to serve it.
- 4. Thicken the Sauce:** I pour the cooking liquid into a small saucepan and bring it to a simmer on the stove. Then I stir in the cornstarch slurry and whisk until the sauce thickens. This gives it that perfect glossy, sticky finish.
- 5. Combine and Serve:** I return the chicken to the sauce and stir to coat everything well. Then I serve it hot over fluffy white rice or steamed jasmine rice, topped with green onions and sesame seeds.

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

Original recipe: <https://chefmaniac.com/how-i-make-flavorful-crock-pot-chicken-teriyaki-for-effortless-weeknight-dinners/>