

Treasure Barrel

Crock Pot Angel Chicken – Easy Slow Cooker Recipe

15 min Prep time	**7 h** Cook time	**7 h 15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 bone-in, skinless chicken thighs
- [ ] 1/3 cup honey
- [ ] 1/4 cup low-sodium soy sauce
- [ ] 3 cloves garlic, minced
- [ ] 1 tbsp freshly grated ginger
- [ ] 2 tbsp apple cider vinegar
- [ ] 1 tsp black pepper

Optional Garnish

- [ ] 2 green onions, sliced
- [ ] 1 tsp sesame seeds

Instructions

1. Pat the chicken thighs dry, then place them in the crock pot.
2. In a bowl, whisk honey, soy sauce, garlic, ginger, vinegar, and pepper; pour over the chicken.
3. Set the crock pot on LOW for 6-8 hours, letting the flavors meld and the chicken become tender.
4. After cooking, switch to HIGH for 30 minutes to thicken the glaze; stir gently.
5. Serve hot, spooning extra glaze over rice or potatoes, and garnish with green onions and sesame seeds if desired.

Nutrition per serving

420 kcal	30 g	32 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thicker glaze, blend a tablespoon of cornstarch with cold water and stir in during the high-heat phase.
- A splash of orange juice can add a bright citrus note.
- For extra caramelization, broil the chicken for 2-3 minutes after cooking.