

Treasure Barrel

Garlic Parmesan Crockpot Chicken and Potatoes Recipe

15 min Prep time	**6 h** Cook time	**6 h 15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Chicken and Potatoes

- [ ] 2 lbs bone-in, skin-on chicken thighs
- [ ] 1.5 lbs baby Yukon Gold potatoes, halved
- [ ] 1/2 cup chicken broth, low-sodium
- [ ] 1/2 cup heavy cream
- [ ] 6 cloves garlic, minced
- [ ] 1 tsp dried oregano
- [ ] 1/2 tsp dried thyme
- [ ] Salt and freshly ground black pepper, to taste

For Finishing

- [ ] 1 cup freshly grated Parmesan cheese
- [ ] 2 tbsp fresh parsley, chopped

Instructions

1. Let's begin. First, gather all your ingredients. Pat the chicken thighs dry with a paper towel; this little step helps them brown better if you choose to sear them, but it's good practice either way. Season them generously on all sides with salt and pepper. Next, take your lovely baby potatoes, give them a good rinse, and slice them in half. Place these potato halves in a single layer at the bottom of your slow cooker. This ensures they get plenty of heat and cook through perfectly.

2. Now for that beautiful sauce. In a medium bowl, whisk together the chicken broth, heavy cream, all of that fragrant minced garlic, the dried oregano, and dried thyme. Add a good pinch of salt and a few grinds of black pepper. Whisk it all until it's well combined. Take a moment to just smell it—it's the promise of the cozy meal to come. While you have a moment of downtime, you could even whip up a batch of one-bowl banana bread for dessert later.

3. Time to assemble. Place the seasoned chicken thighs right on top of the layer of potatoes in the crockpot. Now, pour that lovely garlic and herb cream sauce evenly over the chicken and potatoes. Try to make sure everything gets a little bit of coating. That's it! Place the lid on your slow cooker, set it to LOW, and let it cook for 4 to 6 hours, or on HIGH for 3 to 4 hours. I really prefer the low and slow method here; it makes the chicken unbelievably tender.

4. Once the cooking time is up and the chicken is cooked through and tender, it's time for the final, most satisfying step. Turn off the slow cooker. Gently stir in the freshly grated Parmesan cheese and the chopped fresh parsley. The cheese will melt into the sauce, making it creamy and oh-so-delicious. Let it sit for a few minutes for the sauce to thicken slightly. Serve warm, spooning extra sauce over each portion. It is a hearty meal that pairs beautifully with a simple green salad, and maybe a slice of easy banana bread for a sweet finish.

Nutrition per serving

580 kcal	35 g	25 g	38 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra layer of flavor, you can sear the chicken thighs in a hot, oiled skillet for 2-3 minutes per side until golden brown before adding them to the crockpot. This is completely optional but adds a lovely color and depth.
- Feel free to add a sliced yellow onion to the bottom of the crockpot with the potatoes for another layer of savory flavor. It will become soft and sweet as it cooks.
- If you find the sauce has separated a little (which can sometimes happen with dairy in a slow cooker), a gentle whisk at the end when you add the Parmesan will usually bring it right back together.