

Treasure Barrel

Slow Cooker Chicken Stew Recipe: Cozy Warm Meal

20 min Prep time	**6 h** Cook time	**6 h 20 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Stew

- [ ] 2 lbs boneless, skinless chicken thighs, trimmed of excess fat
- [ ] 1 tbsp olive oil
- [ ] 1 large yellow onion, chopped
- [ ] 3 carrots, peeled and sliced into 1/2-inch rounds
- [ ] 3 celery stalks, sliced into 1/2-inch pieces
- [ ] 2 cloves garlic, minced
- [ ] 1.5 lbs Yukon Gold potatoes, scrubbed and cut into 1-inch cubes
- [ ] 1/2 cup all-purpose flour (for dredging)
- [ ] 1 tsp dried thyme
- [ ] 1 tsp dried rosemary
- [ ] 1/2 tsp black pepper, freshly ground
- [ ] 1 tsp salt
- [ ] 4 cups low-sodium chicken broth
- [ ] 2 bay leaves
- [ ] 1/4 cup fresh parsley, chopped, for garnish

For the Slurry (Optional)

- [ ] 2 tbsp cornstarch
- [ ] 3 tbsp cold water

Instructions

1. First, let's get everything ready. It feels so much calmer to cook when all your ingredients are prepped and waiting for you. In a shallow dish, whisk together the flour, salt, pepper, thyme, and rosemary. Take your chicken thighs and gently dredge each piece in the flour mixture, shaking off any excess. This light coating will help create a beautiful crust and also acts as a gentle thickener for our stew. Set the coated chicken aside on a clean plate. Now, heat the olive oil in a large skillet or Dutch oven over medium-high heat. The oil should shimmer just a little before you add the chicken.

2. Now for my favorite part—building that first layer of flavor. Carefully place the floured chicken thighs in the hot skillet, making sure not to overcrowd the pan. You may need to do this in two batches. Let them sear for about 3-4 minutes per side, just until they are a deep golden brown. Remember, we're not cooking them through, just creating that gorgeous crust. Once browned, transfer the chicken to the basin of your slow cooker. In the same skillet, add the chopped onion, carrots, and celery. Sauté them for about 5 minutes, until the onion softens and becomes translucent, scraping up any browned bits from the bottom of the pan. Add the minced garlic and cook for just one more minute until you can smell its lovely fragrance.

3 It's time to bring everything together. Transfer the sautéed vegetables from the skillet into the slow cooker, arranging them around the chicken. Add your cubed potatoes and the two bay leaves. Now, pour the chicken broth over everything. Give it a gentle stir just to make sure everything is nicely settled. There's something so satisfying about seeing all those wholesome ingredients ready for their slow, gentle transformation. It feels like tucking them in for a long, cozy nap. Cover the slow cooker with its lid.

4 Set your slow cooker to LOW for 6-8 hours or HIGH for 3-4 hours. I really prefer the low setting if you have the time; it yields the most tender results. Now, you can walk away and let it do its thing. About 30 minutes before serving, if you'd like a thicker stew, whisk the cornstarch and cold water together in a small bowl until smooth. Stir this slurry into the stew, then turn the heat to HIGH and cook for another 15-20 minutes, or until the broth has thickened into a beautiful, velvety gravy. Remove the bay leaves, taste, and adjust seasoning with salt and pepper if needed. Serve hot, garnished with a generous sprinkle of fresh parsley.

Nutrition per serving

485 kcal	42 g	35 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you're short on time, you *can* skip the searing step and just place everything directly into the slow cooker. However, I truly believe that initial browning step adds a depth of flavor that is so essential to a great stew. It's a small investment of time for a huge return in taste.
- This stew is one of those dishes that tastes even better the next day. The flavors have more time to meld and deepen. It makes for the most wonderful leftovers. Don't be afraid to make a big batch! It's the kind of warm meals that keeps on giving.
- Feel free to shred the chicken before serving if you prefer that texture. After the long cook time, it will be so tender you can easily pull it apart with two forks right in the slow cooker. Then, just stir it back into the stew for a more uniform, shredded consistency. It's especially nice for soaking up every last bit of the gravy.