Prep Time: 15 minutes | Cook Time: 6–7 hours (low) or 3–4 hours (high) | Total Time: 6 hours 15 minutes to 7 hours 15 minutes
Yield: 4–6 servings | Intensity Level: Easy

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Introduction

Slow Cooker Chicken with Potatoes and Carrots is the definition of set-it-and-forget-it comfort food — a complete, satisfying dinner that simmers quietly all day and greets you with the smell of rosemary, garlic, and roasted vegetables the moment you walk through the door.

Chicken thighs (bone-in, skin-on for the juiciest results) cook low and slow until they're fall-off-the-bone tender, while chunks of Yukon Gold potatoes and sweet carrots soak up the savory broth and herbs. A quick sear of the chicken before it goes in the pot builds a golden, flavorful crust, and a simple pan sauce finished at the end ties everything together. This is the kind of meal that works for busy weeknights, lazy Sundays, and feeding a crowd without any last-minute fuss. It's also naturally gluten-free (check your broth), budget-friendly, and endlessly adaptable — swap in sweet potatoes, add mushrooms, or use chicken breasts if you prefer. One pot, minimal cleanup, and a hearty dinner the whole family will love.

Ingredients

For the Chicken and Vegetables

- 6 bone-in, skin-on chicken thighs (about 2½–3 lbs / 1.1–1.4 kg), or 4 chicken breasts
- 1½ tsp kosher salt
- ½ tsp black pepper
- 1 tsp smoked paprika
- 1 tsp garlic powder
- ½ tsp dried thyme
- 2 tbsp olive oil

- 1½ lb (680 g) Yukon Gold or baby red potatoes, halved or quartered (about 1½-inch chunks)
- 4 medium carrots, peeled and cut into 2-inch pieces
- 1 large yellow onion, cut into wedges
- 4 cloves garlic, smashed
- 3 sprigs fresh rosemary (or 1 tsp dried)
- 3 sprigs fresh thyme (or ½ tsp dried)
- 2 bay leaves

For the Sauce

- ¾ cup (180 ml) low-sodium chicken broth
- 2 tbsp Worcestershire sauce
- 1 tbsp Dijon mustard
- 1 tbsp fresh lemon juice

- 2 tbsp cold water + 1 tbsp cornstarch (for thickening, optional)
- 2 tbsp chopped fresh parsley, for garnish

Equipment

- Large skillet
- 6- to 7-quart slow cooker
- Tongs
- Chef’s knife and cutting board
- Small bowl (for the slurry)
- Instant-read thermometer

Time & Intensity Breakdown

Stage	Time	Intensity	What’s Happening
Prep vegetables & chicken	10 min	Low	Chop potatoes, carrots, onion; pat chicken dry

Stage	Time	Intensity	What’s Happening
Season & sear chicken	6–8 min	Moderate–High	Golden, crispy skin on both sides
Build the slow cooker	5 min	Low	Layer vegetables, chicken, and sauce
Slow cook (low)	6–7 hrs	Low (passive)	Chicken tenderizes; vegetables soften
Make the sauce	5 min	Moderate	Reduce drippings; thicken with slurry
Rest & serve	5 min	Low (passive)	Juices redistribute; plate and garnish

Total active time: ~25 minutes | Total passive time: ~6–7 hours

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Instructions

Step 1: Prep the Vegetables and Chicken (10 minutes | Low Intensity)

Pat the chicken thighs dry with paper towels — dry skin sears much better than wet. Season both sides with the kosher salt, black pepper, smoked paprika, garlic powder, and dried thyme. Scrub the potatoes and halve or quarter them into even 1½-inch chunks; peel the carrots and cut them into 2-inch pieces; cut the onion into wedges. Keep the pieces roughly the same size so they cook evenly. Smash the garlic cloves with the flat side of your knife.

Step 2: Sear the Chicken (6–8 minutes | Moderate–High Intensity)

Heat the olive oil in a large skillet over medium-high heat until shimmering. Add the chicken thighs skin-side down and sear undisturbed for 4–5 minutes, until the skin is deeply golden and releases easily from the pan. Flip and sear 2–3 minutes on the second side. You’re not cooking the chicken through — just building color and flavor. Transfer the chicken to a plate. Don’t skip this step; the rendered fat and browned skin are the backbone of the dish’s flavor.

Step 3: Build the Slow Cooker (5 minutes | Low Intensity)

Scatter the potatoes, carrots, onion wedges, smashed garlic, rosemary, thyme, and bay leaves across the bottom of the slow cooker. Nestle the seared chicken thighs on top, skin-side up. In a small bowl, whisk together the chicken broth, Worcestershire sauce, and Dijon mustard, then pour the mixture evenly over the chicken and vegetables.

Step 4: Slow Cook (6–7 hours on low, or 3–4 hours on high | Low Intensity, Passive)

Cover and cook on low for 6–7 hours (recommended for the most tender results) or on high for 3–4 hours. The chicken is done when it reaches an internal temperature of 165°F (74°C) and the potatoes are fork-tender. Avoid lifting the lid during cooking — each peek releases heat and adds 20–30 minutes to the cook time. If your slow cooker runs hot, check at the 5½-hour mark.

Step 5: Make the Sauce (5 minutes | Moderate Intensity)

Carefully transfer the chicken and vegetables to a serving platter with a slotted spoon and tent with foil to keep warm. Discard the bay leaves and herb stems. Pour the cooking liquid through a strainer into a small saucepan and bring to a gentle boil over medium heat. If you'd like a thicker sauce, whisk the cornstarch with the cold water in a small bowl, then whisk the slurry into the simmering liquid and cook 1–2 minutes, until glossy and slightly thickened. Stir in the fresh lemon juice and taste for seasoning.

Step 6: Rest and Serve (5 minutes | Low Intensity, Passive)

Let the chicken rest for 5 minutes before serving — this keeps the juices in the meat. Spoon the sauce over the chicken and vegetables, garnish with chopped parsley, and serve family-style.

Flavor Variations

- Lemon-Herb: Add the zest of 1 lemon and 1 tbsp fresh dill to the slow cooker.
- Ranch: Stir 1 packet of ranch seasoning into the broth mixture and omit the Dijon.
- Honey-Garlic: Whisk 2 tbsp honey and 1 tbsp soy sauce (or tamari) into the broth mixture.
- Sweet Potato: Swap half the Yukon Golds for cubed sweet potatoes.
- Mushroom: Add 8 oz sliced cremini mushrooms with the vegetables.

Serving Suggestions

Serve with the pan sauce spooned over the top, crusty bread to soak up the juices, and a simple green salad or steamed green beans on the side. For a heartier plate, add buttered peas or a scoop of rice. Leftovers make excellent chicken-potato hash the next morning.

Storage & Reheating

- Refrigerator: Store cooled chicken and vegetables in an airtight container with the

sauce for up to 4 days.

- Freezer: Freeze in portioned containers for up to 3 months. Thaw overnight in the fridge.

- Reheating: Warm gently in a covered skillet over medium-low heat with a splash of broth for 8–10 minutes, or microwave covered at 50% power in 60-second intervals. Avoid high heat, which toughens the chicken.

- Note: Potatoes may soften further on reheating; the flavor remains excellent.

Nutrition Information (Per Serving, Based on 6 Servings)

Values are estimates and will vary by chicken cut, broth brand, and exact vegetable amounts.

Nutrient	Amount per Serving
Calories	~395 kcal
Total Fat	~21 g
— Saturated Fat	~6 g
Cholesterol	~125 mg
Sodium	~640 mg
Total Carbohydrates	~26 g
— Fiber	~4 g
— Sugars	~5 g
Protein	~27 g