

# Slow-Cooker Balsamic Honey-Glazed Chicken and Vegetables

## Ingredients

- 4 medium carrots, cut in half lengthwise, then diagonally into 1-inch pieces
- 3 medium Yukon gold potatoes, each cut into 6 pieces
- 1 medium red onion, cut into thin wedges
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 4 bone-in skin-on chicken thighs
- 2 teaspoons olive oil
- 3 tablespoons balsamic vinegar
- 2 tablespoons honey
- 3 fresh thyme sprigs



## Steps

1. Spray 5-quart slow cooker with cooking spray. Place carrots, potatoes and onion in slow cooker. Season with 1/2 teaspoon of the salt and 1/4 teaspoon of the pepper.
2. Season chicken thighs with remaining 1/2 teaspoon salt and 1/4 teaspoon pepper. In 10-inch skillet, heat oil over medium-high heat. Place chicken skin side down in skillet. Cook chicken 3 to 5 minutes, turning once, until browned on both sides. Transfer chicken to slow cooker.
3. In small bowl, beat balsamic vinegar and honey with whisk. Pour over chicken in slow cooker. Place thyme sprigs around chicken. Cover; cook on High heat setting 3 1/2 to 4 hours or until juice of chicken is clear when thickest part is cut to bone (at least 165°F) and vegetables are tender.
4. Remove thyme sprigs, and transfer chicken and vegetables to serving platter; cover and keep warm. Pour cooking liquid into 1-quart saucepan. Cook over medium-high heat 10 to 13 minutes or until the liquid is slightly thickened and reduced to about half. Drizzle over chicken and vegetables, and serve.