

Slow Cooker Lemon Pepper Chicken

Ingredients

- 3 tablespoons butter
- 8 bone-in skin-on chicken thighs (2 1/2 to 3 lb total)
- 1 teaspoon lemon pepper
- 1/2 teaspoon salt
- 2 teaspoons finely chopped garlic
- 1 cup Progresso™ chicken broth (from 32-oz carton)
- 2 teaspoons grated lemon peel and 2 tablespoons lemon juice (from 1 large lemon)
- 2 tablespoons cold water
- 2 tablespoons cornstarch
- Cooked white rice, if desired



Steps

1. Spray 3 1/2- to 4-quart slow cooker with cooking spray.
2. In 12-inch nonstick skillet, heat 1 tablespoon of the butter over medium-high heat. Season chicken with 1/2 teaspoon of the lemon pepper and the salt.
3. Place half of the chicken thighs skin-side down in skillet; cook 4 to 5 minutes or until skin is golden brown and chicken releases easily from surface. Turn chicken over; cook 2 minutes. Repeat for remaining chicken.
4. Layer chicken thighs, skin-side up, inside slow cooker; sprinkle with garlic. In 2-cup measuring cup, mix chicken broth, lemon peel, lemon juice and remaining 1/2 teaspoon lemon pepper; pour over chicken thighs.
5. Cover and cook on Low heat setting 3 to 3 1/2 hours or until chicken is tender (at least 165°F).
6. Remove chicken to serving platter; cover and keep warm. In small bowl, mix water and cornstarch; beat with whisk into cooking juices in slow cooker.
7. Cover and cook on High heat setting 20 to 30 minutes or until slightly thickened and bubbly around edges. Stir in remaining 2 tablespoons butter.
8. Serve sauce with chicken and cooked rice.