

# Make Asian-Style Recipe ( Video and Gallery )

- José Luis Sandoval Alaguna
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This rosemary ranch chicken recipe is so delicious, tender, and juicy the chicken will melt in your mouth. Even the most picky eater will be begging for the last piece. Don't be scared off by the fact that there is 40 cloves of garlic in this recipe. The flavours are not overpowering and subtle enough so that every bite has the perfect hint of garlic. When you cook garlic, it becomes soft, creamy and slightly sweet. You can eat each clove on their own or spread it on your chicken or a piece of bread. I pop them into my mouth like I would a mini potato.

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**I tried a vegetarian pho recipe a couple of years ago that was essentially fat-free due to the use of vegetable broth and the absence of meat. As a result, it was lacking in body and depth of flavor. For this version, I intentionally sautéed the mushrooms in some oil to enhance their flavor and texture, and to add extra depth to the soup. Success!**

Also of note, I used a combination of vegetable broth and water to make sure that the delicate notes of cinnamon, star anise, clove and ginger shine through. So, that's why you might want to add some salt back in along the cooking process.

This is a fun, quick and delicious version of your favorite restaurant's pho, and I hope you love it as much as I do. For a more intensely flavored broth, char your onions and ginger before adding them to the broth—it's an extra step that takes 20 minutes but makes this pho taste a little more traditional (see recipe notes for details).

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Prep Time

10 mins

Cook Time

30 mins

Total Time

40 mins

The most flavourful and tender slow cooker chicken recipe you'll ever make! Each bite has just the perfect hint of garlic. You can eat each clove on their own or spread it on your chicken or a piece of bread. I pop them into my mouth like I would a mini potato.

Course: Breakfast

Cuisine: Italian

Servings: 2

Calories: 280 kcal

Author: José Luis Sandoval Alaguna

#### **Ingredients**

- 40 cloves garlic, peeled
- 1 large onion, peeled and sliced

- 1 pepper,
- 2 cups mini potatoes,
- 1 salt,
- 1/4 thyme,

### Instructions

1. Grease a 6 quart slow cooker with cooking spray. Add in chicken bouillon cubes, lemon juice and water. Cover with sliced onions.
2. Place chicken drumsticks on top over top of onions. Top with mini potatoes, garlic cloves, fresh thyme and salt and pepper.
3. Cover. Cook on low for 8 to 10 hours or high for 6 hours. Check chicken's temperature with a meat thermometer prior to serving to ensure its fully cooked. Serve hot.

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