

DINNER *then* DESSERT

CHEF APPROVED RECIPES 

Slow Cooker Sesame Chicken

Slow Cooker Sesame Chicken is an easy recipe for Asian takeout. Chicken in a sweet and savory sauce with honey, sesame oil, and soy sauce.

Yield	6 servings	Course	Dinner
Prep Time	10 minutes	Cuisine	American, Chinese-American
Cook Time	4 hours 30 minutes	Author	Sabrina Snyder
Total Time	4 hours 40 minutes		

Ingredients

- ☐ 1/4 cup low sodium soy sauce
- ☐ 1/3 cup honey
- ☐ 2 tablespoons ketchup
- ☐ 1 tablespoon sesame oil
- ☐ 2 teaspoons Sriracha
- ☐ 3 cloves garlic , minced
- ☐ 2 pounds skinless chicken thighs , cut into 1-inch chunks
- ☐ 2 tablespoons water
- ☐ 2 tablespoons cornstarch
- ☐ 1/2 cup green onions , thinly sliced

Instructions

1. To your slow cooker add the soy sauce, honey, ketchup, sesame oil, Sriracha, and garlic, and whisk well.
2. Add in chicken chunks and mix well.
3. Cook on low for 4 hours.
4. Mix water and cornstarch and add to slow cooker with green onions, stirring in gently.
5. Cook on high for 30 minutes.

Slow Cooker Sesame Chicken <https://dinnerthendessert.com/slow-cooker-sesame-chicken/>

Ads won't print with recipe.