

# Slow-Cooker Orange-Tarragon Chicken With Potatoes and Carrots for Two

2 comments

MAIN COURSES

CHICKEN

POTATOES

FOR TWO

SLOW COOKER

A cookbook recipe exclusively for All-Access members from [The Complete Slow Cooker](#)

**SERVES** 2

**TIME** 2 to 3 hours on low

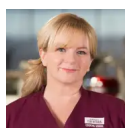
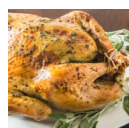
**SLOW COOKER SIZE** 3½ to 7 quarts



## WHY THIS RECIPE WORKS

We knew that, with enough ingenuity, the combination of chicken and potatoes could make a successful transition out of the oven and into the slow cooker. We started by using the microwave to bloom an aromatic oil mixture, then letting it cool slightly before rubbing it directly onto bone-in chicken breasts (skin removed) for a big flavor boost. Microwaving the potatoes, along with some carrots, before placing them in the bottom of the slow cooker ensured that our vegetables would be fully tender when the chicken finished cooking. Once our chicken and vegetables were perfectly cooked, we whisked together tarragon and fresh orange juice for a sweet and herbal pantry-friendly dressing, creating a simple and satisfying slow-cooker meal with a vibrant appeal.

*Read Less*



## TRY THIS RECOMMENDED COOKING COURSE

Complete Thanksgiving Game Plan

### GATHER YOUR INGREDIENTS

- ☐ 5 tablespoons extra-virgin olive oil
- ☐ 2 garlic cloves, minced
- ☐ 1 teaspoon minced fresh thyme or 1/4 teaspoon dried
- ☐ Salt and pepper
- ☐ 12 ounces red potatoes, unpeeled, cut into 1-inch pieces
- ☐ 2 carrots, peeled and cut into 1-inch pieces
- ☐ 2 (12-ounce) split bone-in chicken breasts, skin removed, trimmed
- ☐ 1 tablespoon minced fresh tarragon
- ☐ 2 teaspoons white wine vinegar
- ☐ 1 teaspoon Dijon mustard
- ☐ 1/4 teaspoon grated orange zest plus 1 tablespoon juice

**View Nutritional Information** 

### KEY EQUIPMENT



Mixing Bowls



Slow Cookers



Best Chef's Knives



## BEFORE YOU BEGIN

---

You will need an oval slow cooker for this recipe. Check the chicken's temperature after 2 hours of cooking and continue to monitor until it registers 160 degrees.

1

## INSTRUCTIONS

---

1. Microwave 1 tablespoon oil, garlic, thyme,  $\frac{1}{4}$  teaspoon salt, and  $\frac{1}{4}$  teaspoon pepper in small bowl until fragrant, about 30 seconds; let cool slightly.

2

Toss potatoes and carrots with 1 tablespoon oil,  $\frac{1}{4}$  teaspoon salt, and  $\frac{1}{4}$  teaspoon pepper in large bowl. Cover vegetables and microwave, stirring occasionally, until almost tender, 6 to 8 minutes; transfer to slow cooker. Rub chicken with oil mixture and arrange skinned side up in even layer in slow cooker. Cover and cook until chicken registers 160 degrees, 2 to 3 hours on low.

3

Whisk remaining 3 tablespoons oil, tarragon, vinegar, mustard, and orange zest and juice together in bowl. Season with salt and pepper to taste. Transfer chicken to individual plates. Using slotted spoon, transfer potatoes and carrots to plates; discard cooking liquid. Drizzle chicken and vegetables with dressing and serve.

## RECOMMENDED READING

---



Did you know? **Recipe ratings** are here! Members can now rate recipes (from one to five stars) and see what other members think. Rate your favorites now.

Feedback from our home cook community is the backbone of our recipe development process.

Have thoughts about this recipe? **Share it**, or leave a rating and comment below.

## MY RATING

---



