

Garlic Dump Chicken

- Cooking spray
- 1 cup unsalted chicken stock
- 1/4 cup dry white wine
- 3 tablespoons all-purpose flour
- 2 tablespoons unsalted butter, melted and cooled
- 2 tablespoons fresh lemon juice, divided
- 5 boneless skinless chicken thighs (about 1 1/2 pounds)
- 1 3/4 teaspoons kosher salt, divided
- 1/2 teaspoon freshly ground black pepper, divided *1+sp*
- 1 1/2 pounds small red potatoes, scrubbed
- 40 garlic cloves, peeled
- ~~14~~ fresh thyme sprigs *14-15 sprigs*
- 3 tablespoons chopped fresh parsley

Step 1

Coat bottom and sides of a 6-quart slow cooker with cooking spray.

Step 2

Combine stock, wine, flour, butter, and 1 tablespoon lemon juice in a medium bowl, stirring with a whisk; pour mixture into slow cooker. Sprinkle chicken thighs evenly with 3/4 teaspoon salt and 1/4 teaspoon pepper. Place thighs in slow cooker, skin side down. Arrange potatoes, garlic, and thyme over chicken in slow cooker. Sprinkle 1/2 teaspoon salt and 1/4 teaspoon pepper evenly over garlic and potatoes. Cover slow cooker; cook on LOW for 6 hours.

Step 3

Transfer chicken to a platter. Transfer potatoes and garlic to platter with a slotted spoon; discard thyme sprigs. Sprinkle chicken and potatoes evenly with remaining 1/2 teaspoon salt, remaining 1 tablespoon lemon juice, and parsley. Strain cooking liquid from slow cooker through a sieve into a liquid measuring cup; let stand 3 minutes. Discard any fat that rises to top of liquid. Serve jus with chicken, potatoes, and garlic cloves.