

Garlic Chicken Parmesan

Ingredients

- 3 lb chicken breast
- 3 baby red potatoes
- 10 cloves garlic
- 4 tbsp Irish butter
- 4 tbsp fresh thyme
- 4 tbsp fresh chopped parsley
- freshly grated Parmesan
- olive oil

Instructions

Procure a medium-large crock-pot and a medium to large skillet.

1. Cut the chicken into pieces smaller than a fist, then season the pieces with salt and pepper.
2. Heat 1 to 2 tbsp of olive oil in the skillet on medium-high heat.
3. Sear the chicken on all sides until golden brown. About 3 minutes per side.
4. Wash and quarter the potatoes. Chop the garlic and parsley. Pull the leaves from the thyme. Add all to crock-pot.
5. Add the chicken, butter, 4 heaping tbsp of grated parmesan, and 4 tbsp of oil to the crock-pot and season generously with salt and pepper. Mix everything together.
6. Set the crock-pot pot to low and cook for 8 hours, occasionally stirring. Alternatively, set to high for 4 hours.
7. Garnish with parmesan to taste and serve.