



Slow Cooker Rotisserie Chicken

Description

Creating a rotisserie-style chicken in a [slow cooker](#) is a simple yet flavorful way to enjoy a tender, juicy meal without the need for a rotisserie oven. Here's a recipe to make a delicious slow cooker rotisserie chicken at home.

Slow Cooker Rotisserie Chicken Recipe

Ingredients:

- 1 whole chicken (3-4 pounds), giblets removed
- 2 tablespoons olive oil or melted butter
- 1 tablespoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 1/2 teaspoon black pepper
- 1/2 teaspoon salt (adjust to taste)
- 1 lemon, quartered
- Fresh herbs (like rosemary, thyme, or parsley), optional for added flavor
- 1 cup chicken broth (optional for added moisture)

Instructions:

1. **Prep the Chicken:** Pat the chicken dry with paper towels. This helps the skin get a bit crisper in the slow cooker.
2. **Season the Chicken:** In a small bowl, mix together the paprika, garlic powder, onion powder, thyme, rosemary, pepper, and salt. Rub the chicken with olive oil or melted butter, then coat it with the seasoning mixture, making sure to cover it evenly.
3. **Stuff the Cavity:** Place the lemon quarters and any fresh herbs you're using inside the chicken's cavity. This will infuse more flavor as it cooks.

- 4. Set Up the Slow Cooker:** To prevent the chicken from sitting directly in its juices, place a few rolled-up aluminum foil balls or a small metal rack at the bottom of the slow cooker. This will mimic a rotisserie effect, allowing air to circulate around the chicken.
- 5. Cook the Chicken:** Place the chicken breast-side up on the foil balls or rack. Cover and cook on low for 6-8 hours or on high for 4-5 hours, until the internal temperature of the thickest part of the breast reaches 165°F.
- 6. Optional – Crisp the Skin:** For crispier skin, transfer the chicken to a baking sheet and place it under the broiler for 3-5 minutes, watching closely so it doesn't burn.
- 7. Serve and Enjoy:** Let the chicken rest for about 10 minutes before carving. Serve with your favorite sides and enjoy the rotisserie-style flavor!

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