

Slow Cooker Lemon Garlic Roast Chicken

A slow cooker roast chicken is not only a convenient mid week meal, it's also the secret to the juiciest roast chicken you will ever eat!



4.72 from 7 votes

Prep Time	Cook Time	Total Time
10 mins	8 mins	18 mins

Course: Chicken, Slow Cooker Servings: 6 Calories: 552kcal

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Ingredients

- 1.5 kg / 3 lb whole chicken
- 2 lemons (medium), 1 cut into 4 wedges and 1 cut in half.
- 1 head of garlic , cut horizontally
- 10 sprigs of thyme
- 1 1/2 tbsp olive oil
- 1 1/2 tsp salt
- Black pepper

For Roasting

- 1 tbsp olive oil
- Salt and pepper

Gravy

- 2 tbsp plain flour
- 3/4 cup chicken stock / broth
- 1/4 tsp Worcestershire sauce
- 1/4 tsp soy sauce
- 1 tbsp butter
- Salt and pepper to taste

To Serve

- Extra lemon wedges
- Parsley , chopped

Instructions

1. Rinse chicken and pat dry. Season inside and outside of chicken with salt and pepper.
2. Rub 1 1/2 tbsp olive oil over skin of chicken.
3. Reserve 2 garlic cloves (being 4 halves), then stuff the remaining garlic into the cavity along with the 4 lemon wedges and half the sprigs of thyme.
4. Place a rack inside the slow cooker so the chicken is elevated off the base. If you don't have a rack, then get some foil and scrunch into balls (about the size of a golf ball) and place these on the bottom of the slow cooker. You will need 5 foil balls.
5. Place the chicken into the slow cooker on the rack (or foil balls).
6. Squeeze the juice of the 2 lemon halves over the chicken
7. Mince the 2 garlic cloves (reserved from step 3) straight onto the top of the chicken. Top with remaining thyme sprigs on top then slow cook on high for 4 hours or low for 8 hours.

Resting and Roasting

1. Preheat oven to 220C/430F.
2. Remove chicken from slow cooker carefully and place on a baking tray. Reserve juices in slow cooker. Cover chicken loosely with foil and rest for 20 minutes. If your slow cooker finished cooking more than 1 hour ago (which is most of the time in my case), you won't need to do this step as your chicken is already rested

chicken is already cooked.

3. Remove foil, sprinkle with salt and pepper, drizzle over 1 tbsp olive oil and place in oven.
4. Roast for 10 to 15 minutes until skin is browned and slightly crisp.

Gravy

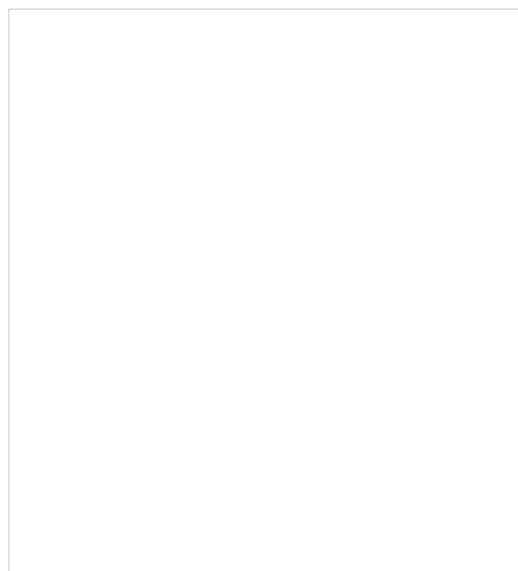
1. If your slow cooker has a sauté setting, you can make the gravy in your slow cooker - just pour all the juices into a jug. Otherwise, do these steps in a small saucepan.
2. Place the butter and flour in the slow cooker / saucepan over medium heat along with a splash of the hot chicken juices from the slow cooker. Whisk until lump free to make a very thick sauce, almost like a sloppy paste (add more liquid as required).
3. Then add stock, soy sauce and worcestershire sauce, plus about 1/2 cup of the chicken juices. Whisk to incorporate.
4. Simmer for 30 seconds to 1 minute until the sauce thickens. If it is too thick (which depends on how much fat was in the liquid) just add a splash of water until you achieve your desired consistency.

To Serve

1. Pour gravy into gravy boat. Place chicken on a serving platter. Scatter over parsley and serve with lemon wedges, if desired.

Notes

1. Browning the skin - this adds flavour as well as the look of the chicken. But if you are really in a rush then you don't have to do this step. But rather than serving up a whole chicken straight out of the slow cooker (which does not look very appealing), I recommend cutting the chicken into portion size pieces and piling it on a platter. Then pour over some gravy and scatter with parsley.
2. You can make this ahead by slow cooking the chicken first then roasting it just before serving. To do this, leave the chicken in the slow cooker pot (including the juices) but remove the pot from the slow cooker. Cover with foil and let it come to room temperature. Then cover with cling wrap and refrigerate. To serve, reheat the chicken in the microwave first (put it in a microwave proof dish and cover with cling wrap), then follow the directions to oven roast to make the skin brown and make the gravy.
3. Nutrition per serving.



Nutrition

Serving: 263g | Calories: 552kcal | Carbohydrates: 2g | Protein: 72.6g | Fat: 26.3g | Saturated Fat: 7.1g | Cholesterol: 228mg | Sodium: 810mg | Potassium: 611mg | Vitamin A: 4% | Calcium: 4% | Iron: 18%

Another great recipe by www.recipetineats.com

