

Bubbie's SLOW COOKER GARLIC HERB CHICKEN & VEGGIES

Easy, Healthy & Full of Flavor!

Tender chicken, hearty vegetables, and a savory garlic herb broth — a comforting, hands-off meal for busy days!

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 MIN	6–7 HOURS (LOW)	6–7 HOURS	4–6

INGREDIENTS

CHICKEN

- 2–3 boneless, skinless chicken breasts (or thighs), cut into large pieces
- Salt & black pepper, to taste

VEGETABLES

- 1 lb baby potatoes, halved (or quartered if large)
- 1 lb baby carrots
- 1 lb green beans, trimmed (or 1 head broccoli florets)

GARLIC HERB BROTH

- 4 cloves garlic, minced
- 1 packet McCormick's Rotisserie Chicken Seasoning
- 2 tbsp olive oil
- 1 cup (240 ml) chicken broth

INSTRUCTIONS

1. **Layer the Veggies:** Add potatoes, carrots, and green beans (or broccoli) to the bottom of the slow cooker.
2. **Season the Chicken:** Place chicken pieces on top of the vegetables. Sprinkle with Rotisserie Chicken Seasoning, salt, and pepper.
3. **Add Garlic & Broth:** Sprinkle minced garlic over the chicken. Drizzle olive oil over everything and pour in chicken broth.
4. **Cook:** Cover and cook on LOW for 6–7 hours or HIGH for 3–4 hours, until chicken is tender and vegetables are cooked through.
5. **Finish:** Gently stir, taste, and adjust seasoning if needed.
6. **Serve:** Spoon chicken and veggies onto plates and enjoy the flavorful broth. Garnish with a little fresh parsley, if desired.

BUBBIE'S TIPS

- Use baby potatoes and carrots — they hold their shape beautifully.
- Green beans or broccoli add color and nutrition.
- Rotisserie Chicken Seasoning gives amazing flavor with minimal effort!
- For extra richness, add a tablespoon of butter just before serving.
- Leftovers taste even better the next day!

SERVING IDEAS

- Serve with crusty bread to soak up the delicious broth.
- Pair with a simple green salad.
- Add a sprinkle of Parmesan cheese for extra flavor.
- Great meal prep option!