

Herb Roasted Chicken with Vegetables

Slower cooker chicken; doesn't get any easier than this!
Leftover chicken is great for tacos, salads or stuffed peppers. Enjoy!

xoxo,
Kristin

1) Place the lemon quarters and the herb sprigs in the cavity of the chicken. In a small bowl, combine the olive oil, lemon zest, lemon juice, salt and pepper. Rub the mixture all over the chicken. Tie the legs together with cotton kitchen string.

2) In a 6 quart slow cooker, combine the onions, potatoes, and carrots. Place the chicken, breast side up, on the vegetables. Cover and cook on low for 6 to 7 hours or on high for 3 to 3 1/2 hours or until the chicken is no longer pink and a thermometer registers 165 degrees when inserted in the thigh.

3) Preheat the broiler.

4) Carefully transfer the chicken to a broiler safe 13 x6 baking pan. Remove and discard the lemon and herbs from the cavity. Use a slotted spoon and transfer the vegetables to the baking pan; discard the cooking liquid. Broil the chicken and vegetables until the chicken skin is golden brown and crispy about 5 minutes. Serve the chicken with vegetables. If desired top with additional fresh herb leaves and/or serve with lemon wedges.

Recipe from Whole30 Slow Cooker Book; serves 4