

# Crockpot Chicken

## Ingredients:

9 chicken thighs with skin  
3 small yellow onions, chopped  
3 tablespoons minced garlic  
2 Tablespoons minced ginger  
salt & pepper to taste  
3 cups water  
2 Tbsp olive oil  
2 Tbsp butter  
Diced Parsley garnish

## Instructions:

Pat dry chicken thighs with paper towels. Sprinkle with salt on each side and set aside  
Heat oil and butter in a large non-stick skillet over medium-high heat  
Add the chicken, skin side down, and cook until skin is deep golden brown  
Transfer chicken to the slow cooker placing the chicken pieces skin side up  
Add onion garlic and ginger to the same skillet and saute golden brown  
Add water salt and the pepper to the skillet to deglaze  
Transfer the contents of the skillet to the slow cooker and cook low for 6 hours  
Garnish with fresh parsley before serving