

Slow Cooker Roast Chicken

recipe courtesy of TheNourishingHome.com

- 4-5 lb. Whole Organic Chicken
- 2 Tbsp All-Purpose Seasoning Mix
- 1 large Onion, quartered
- 1 medium Carrot, cut into 2" pieces
- 1 stalk of Celery, cut into 2" pieces
- 1 head Garlic, peeled and smashed
- 1 bunch Fresh Thyme



photo by TheNourishingHome.com

Lightly coat the bottom of a 6-quart slow cooker with oil. Place half of the onion into the bottom of the crockpot, along with all of the chopped carrot and celery. Thoroughly rinse the chicken, and pat dry with paper towels. Rub the all-purpose seasoning mix all over the bird. Then stuff with the remaining onion and 1/2 of the garlic cloves, along with a few sprigs of fresh thyme. Place the bird breast side up in crockpot and top with the remaining garlic cloves and a few sprigs of fresh thyme. Cover and cook on high for 4-5 hours or on low for 7-8 hours. Enjoy!

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