

EVERYTHING  
HERBAL  
by Cheryl Jabz



# Cheryl's SLOW-COOKER GARLIC HERB "ROASTED STYLE" CHICKEN & RED POTATOES

*Closest to oven-roasted flavor  
without using an oven*



SIMPLE  
INGREDIENTS.  
HERBAL GOODNESS.  
MADE WITH LOVE.

## INGREDIENTS

- Chicken breasts ~ Red potatoes
- Onions ~ Carrots ~ 1/2 cup chicken broth
- 2 tbsp olive oil ~ 1 tsp rosemary
- 1 tsp thyme ~ 1 tsp garlic powder
- Salt & pepper



## INSTRUCTIONS

- 1 Add all vegetables first.
- 2 Place chicken on top.
- 3 Pour in broth & oil & herb mixture.
- 4 Cook on LOW 5–6 hours.
- 5 Cook on HIGH 2–3 hours.
- 6 Cook until chicken reaches an internal temperature of 165°F.



## COOKING TIPS

- ♥ Add quick-cooking veggies like broccoli or green beans in the last 60–90 minutes so they don't get mushy.
- ♥ Squeeze fresh lemon at the end for brightness.
- ♥ Sprinkle parmesan or a little butter before serving for richer flavor.



## SERVING IDEAS



Rice



Mashed  
Potatoes



Roasted  
Veggies



Fresh  
Salad

## HERBAL BENEFITS

- ♥ Rosemary supports memory & circulation.
- ♥ Thyme has natural antibacterial & immune-supporting properties.
- ♥ Garlic supports heart health & immune function.



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*Simple ingredients. Herbal goodness. Made with love.* 

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