



Cheryl's SLOW COOKER GARLIC HERB CHICKEN & VEGGIES



SIMPLE INGREDIENTS. HERBAL GOODNESS. MADE WITH LOVE. 

A comforting, hands-off meal with tender chicken, hearty veggies, and fragrant herbs. Let your slow cooker do the work!







INGREDIENTS

 (3-4 SERVINGS)

-  2-3 chicken breasts
-  1 lb baby potatoes, halved
-  1-2 cups chopped veggies (choose what you like):
 -  carrots
 -  green beans
 -  broccoli (add later if you want it firmer)
-  2-3 tbsp olive oil ~ 1 tsp parsley
-  ½ tsp thyme ~ ½ tsp rosemary
-  1 tsp garlic powder ~ ½ tsp salt & pepper
-  ½ cup chicken broth (or water)



INSTRUCTIONS

-  Lightly coat slow cooker with a bit of olive oil.
-  Add potatoes + carrots (these take longest).
-  Place chicken breasts on top.
-  Sprinkle all herbs, garlic powder, salt & pepper over the chicken and veggies.
-  Drizzle olive oil over everything and pour in chicken broth.
-  Cook on LOW: 6-7 hours
Cook on HIGH: 3-4 hours





VEGGIE TIMING TIP (IMPORTANT)




Add quick-cooking veggies like broccoli or green beans in the last 60-90 minutes so they don't get mushy.

OPTIONAL FINISHING TOUCHES

 Squeeze fresh lemon at the end for brightness.

 Sprinkle parmesan or a little butter before serving for richer flavor.

 Shred chicken slightly and mix everything together for a "comfort bowl" style meal.




HERBAL BENEFITS

Garlic may support heart and immune health. Rosemary & thyme are rich in antioxidants and may support respiratory health. Parsley provides vitamins A, C, and K.



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 Simple ingredients. Herbal goodness. Made with love. 

EverythingHerbalByCherylTabz.com