

EVERYTHING
HERBAL

by Cheryl Jabz



Bubbie'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

- 4 boneless, skinless chicken breasts
- Red potatoes, quartered
- Onions, chopped
- Carrots, chopped
- 1 1/2 cups chicken broth
- 2 tbsp olive oil
- 1 tsp rosemary
- 1 tsp thyme
- 1 tsp garlic powder
- Salt & pepper to taste



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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