

Best Slow Cooker Honey Garlic Chicken

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Servings: SERVINGS 6 servings AUTHOR Holly Nilsson

Ingredients

- 4 Large bone-in Chicken Breasts skin removed
- 1/2 cup low sodium soy sauce
- 1/3 cup honey
- 1/3 cup hoisin sauce
- 2 tablespoons rice vinegar
- 1 teaspoon sesame oil
- 2 teaspoons fresh ginger minced
- 1/4 teaspoon red chili flakes
- 5 cloves garlic minced
- 1 small onion finely diced
- 2 tablespoons cornstarch

Steps

1. Combine soy sauce, honey, hoisin sauce, rice vinegar, sesame oil, fresh ginger, garlic, chopped onion and chili flakes.
2. Place chicken breasts in slow cooker and pour sauce on top. Cook on low for 4-5 hours.
3. Remove chicken from slow cooker and shred, set aside.
4. In a small bowl, combine 3 tablespoons of water and cornstarch. Place liquid from slow cooker into a saucepan and bring to a boil. While stirring the liquid, add cornstarch mixture a little at a time and stir until thickened. Let boil 1 minute.
5. Pour sauce over shredded chicken and stir to combine.
6. Serve over rice with desired toppings.

Notes

- You may not need all of the cornstarch mixture depending on how much liquid your chicken produces.

