

# Slow-Cooker Roast Chicken

## Ingredients

- whole roasting chicken
- large onion, chopped
- pound baby Yukon Gold potatoes
- whole peeled carrots, chopped
- whole lemon (reserve zest)
- tablespoons room temperature butter
- cloves minced garlic
- teaspoons chopped fresh rosemary
- teaspoons fresh thyme
- teaspoons salt
- teaspoon freshly ground pepper



## Steps

1. Place onions, potatoes and carrots in the bottom of the slow cooker. Season with salt and pepper.
2. Clean and dry chicken. Zest lemon and reserve. Quarter lemon, and place in the cavity. Place chicken on top of vegetables.
3. In a small bowl, combine butter, garlic, rosemary, thyme and lemon zest. Season with salt and pepper.
4. Use hands to coat the chicken in the butter mixture. Season with additional salt and pepper.
5. Cook chicken on LOW for 4-8 hours. The cooking time depends on how large your chicken is. Cook until an internal temperature reaches 160°F in the leg and the juices run clear.
6. Take the chicken out of the slow cooker and place in an oven-proof 9x13-inch pan. Brown the chicken under the broiler for 4-5 minutes or until the skin is brown and crispy.