

## Lemon Chicken with Potatoes and Mushrooms

By: Not Your Mother's Slow Cooker Cookbook

### Ingredients:

- 1 3-4 lb. broiler/fryer
- 2 cubes chicken bouillon
- 1/2 large lemon or 1 small lemon
- 1/4 tsp paprika
- 3 tbsp minced fresh flat-leaf parsley
- 2 medium-size or 1 large onion, cut into wedges
- 2 cloves garlic, minced
- 2 tbsp soy sauce, low sodium preferred
- 1/4 tsp. salt
- 1/8 tsp freshly ground black pepper
- 6-12 small Yellow Finn or Yukon Gold potatoes, unpeeled
- 6 oz. fresh mushrooms, sliced 1/2" thick

### Instructions:

1. Rinse and dry chicken thoroughly.
2. Reserve the giblets and neck for another use or discard.
3. Cut off any lumps of fat.
4. Put 1 bouillon cube inside the cavity.
5. Squeeze the lemon, reserving the juice.
6. Put the lemon rinds in the cavity.
7. Put the chicken in the crockpot, breast side up, and sprinkle with paprika and parsley.
8. Distribute the onion wedges and garlic around the chicken.
9. Pour over the soy sauce and lemon juice and season with salt and pepper.
10. Crumble the remaining bouillon cube, and sprinkle that over the chicken as well.
11. Top with the potatoes and mushrooms.
12. Cover and cook on HIGH until an instant-read thermometer inserted into the thickest part of the thigh registers 180 degrees F. or 3 1/2 - 4 1/2 hours.

### To serve

Discard the lemon halves.

Portion potatoes, mushrooms, onions and chicken into shallow bowls or soup plates.

Discarding the skin and bones.

Spoon some of the liquid over each serving.

Serves: 6

Cooker: Medium oval to large round or oval

Setting and Cook Time: HIGH for 3 1/2 - 4 1/2 hours

NOTE: This can be prepared on LOW 6 1/2 - 8 1/2 hours. However, the flavor is significantly better when cooked on HIGH.

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