



Crockpot Lemon Pepper Chicken

Crockpot Lemon Pepper Chicken is one of those recipes that feels like a little kitchen magic—bright lemon, a touch of peppery kick, and the slow cooker working its cozy charm while you go about your day. It's simple enough for weeknights but flavorful enough to share with company, and the best part is how effortless it really is. In this freebie, I've gathered my favorite extra tips and tricks to help you make this dish even more delicious and stress-free every time.

Tips

- If you use dark meat instead of chicken breasts, you may need to add some additional cooking time to this slow cooker lemon chicken recipe.
- Always use a thermometer to check the internal temperature. The USDA recommends an internal temperature of 165 degrees F for safe consumption.
- Avoid overcooking. Even though the crockpot is forgiving, chicken can dry out if left too long. Aim for 4–6 hours on low or 2–3 on high, depending on your slow cooker.
- Make it a freezer meal. Combine the raw chicken, lemon juice, broth, and seasonings in a freezer bag. When you're ready, just thaw overnight and dump into the crockpot—dinner's halfway done!

Variations

- If you want to add a little to your meal, you can add a splash of hot sauce or a pinch of red pepper flakes to your sauce.
- Stir in a splash of heavy cream or a spoonful of cream cheese at the end of cooking. It makes the sauce rich and velvety—great for serving over pasta.
- Add a few minced garlic cloves (or roasted garlic for extra depth) along with the seasoning. Garlic and lemon are a natural match!
- Toss in baby potatoes, carrots, or green beans at the start. The vegetables soak up that bright, peppery sauce while cooking—one pot meal, done!
- Whisk a couple tablespoons of honey into the sauce. You'll get a sweet-tangy flavor that's incredible over rice.

How do I thicken the sauce?

If you want a thicker sauce, remove the chicken once it's cooked and whisk in a cornstarch slurry (1 tablespoon cornstarch + 2 tablespoons cold water). Let it simmer until the sauce thickens, then return the chicken to the crockpot.

How long does it take to cook raw chicken in a Crock-Pot?

It depends on the size and cut of the chicken you are using. Generally, boneless chicken breasts will take 4–5 hours to cook in a Crock-Pot on low setting.

Can I make this recipe without a slow cooker?

Absolutely! You can bake it in the oven at 375°F for about 35–40 minutes (or until cooked through). You can also simmer it on the stovetop in a covered skillet over low heat until tender.

What's the best cut of chicken for this recipe?

Boneless, skinless chicken breasts or thighs both work great. Breasts will be leaner and slice nicely, while thighs will be juicier and more forgiving if they cook a little longer.

Complete recipe here: <https://bowl-me-over.com/crockpot-lemon-pepper-chicken/>