

# SMOTHERED CHICKEN

F EASY

Last Modified: 05/14/2016

PREP: 1 Hr 30 Min  
COOK: 8 Hrs  
SLOW COOKER

CHICKEN

**MAKES 5 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
10	Whole	Chicken Thighs or Legs (Bone-In)	Skinless
1/2	Cup	All Purpose Flour	
1	Tbsp	Hand Rubbed Dried Sage	
1	Tsp	Sweet Hungarian Paprika (For Color)	
1	Tsp	Kosher Salt	
1	Tsp	Fresh Ground Black Pepper	
2	10 1/2 Oz	Cans Condensed Cream Of Chicken Soup (Campbells)	
1/2	Cup	Chicken Stock (Swanson)	
1/3	Cup	Parmesan Cheese	Grated
1/4	Cup	Vegetable Oil	
1/4	Cup	Fresh Italian Parsley Leaves	Chopped

## PREPARATION

<b>HINTS</b>	Cooking this in a slow cooker, generates a very nice Gravy or Sauce to drizzle over the Chicken and a side dish of Potatoes. If the Gravy is not thick enough, during the last 1/2 hour of cooking, sprinkle a little Flour on top and stir to mix (cook for at least 3 minutes more).
<b>TOOLS</b>	1) Large Mixing Bowl 2) Medium Mixing Bowl 3) Crock Pot 4) Large Stainless Steel Skillet
<b>PREP</b>	<b>DISH</b> 1) Grate the Parmesan Cheese and set it aside. 2) Chop the Parsley Leaves and set them aside.
<b>1</b>	<b>1 Hour Before:</b> In a large mixing bowl, combine the Flour, Cheese, Salt, Pepper and Sage. Coat the Chicken evenly on all sides - cover and refrigerate them for 1 hour.
<b>2</b>	In a large skillet over medium high heat, heat the Vegetable Oil until shimmering. Brown the Chicken pieces on all sides and transfer them into the bottom of a slow cooker.
<b>3</b>	In a medium mixing bowl, combine the undiluted Condensed Soup, Chicken Broth and a little of the remaining Flour Coating mixture well. Pour it evenly over the Chicken, sprinkle the Paprika over the top and cook on low for 6 to 8 hours or until the Chicken is fall apart tender.
<b>SERVE</b>	Gently place the Chicken on a serving platter, drizzle it heavily with the Cooking Sauce, garnish with the Parsley and serve while hot.