

Whole and delicious.
the meat comes so
juicy

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Whole chicken recipe with slow cook crockpot the slow crockpot recipe for whole chicken strikes one more. With a lower effort and a one ingredient chicken is the imaginable and delicious.

The meat comes so juicy and tender; practically the bone get falls off. And all thanks go to the closed environment in the small slow cooker. The most plus points of the recipe are better than cooking of hands-off the list of the ingredients. Thats state already only a whole chicken.

You can get a sunday meal with whole chicken with a slow cook crockpot. The recipe takes few minutes to get prepared. But this juicy tender and tasty whole chicken makes you staying in the kitchen all day long. If youre going to cook the whole chicken for the first time youll love it. Its not a matter of description; it needs to get the taste with your own. You can enjoy it with baked stuffed and grilled with cheese. This perfect dinner serves with veggies and potatoes for the whole family. General information preparation time: 25 minutes.

Cook time: 6 hours minutes. Total time: 6 hours 25 minutes. Servings: 4 people. Calories: 640 ingredients salt 2 to 4 teaspoons. Paprika 2 teaspoons. Cayenne pepper 1 teaspoon. Onion powder 1 teaspoon.

Thyme 1 teaspoon. White pepper 1 tablespoon. Garlic powder teaspoon. Black pepper teaspoon.

Roasting chicken 1 large in size. Onion 1 cup chopped. Directions take all spices in a small-sized bowl. Take out the giblets from the chicken and make the chicken cleaned.

Make the chicken rubbed with spice mixture. Keep it in a sealable plastic bag and let it in the freezer overnight. Put the chopped onion in the crockpots bottom. Place the chicken and no need any liquid. The liquid comes out of the chicken. Here comes the slow cooking time from 4 to 6 hours. Note: its highly suggested that use a pop-up timer because some crockpot cooks slower or faster than others.

My own crockpot completes the cooking within 4 to 5 minutes.