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Ready In: 6 hours 25 mins
Prep: 25 mins
Servings: 4

Slow-Cooked Chicken with 40 Garlic Cloves

4.50 (12) Lactose free

Ingredients

- 1 pkg (about 3 lbs) Wegmans Organic Whole Chicken Cut in Pieces
- Wegmans Pan Searing Flour
- 1 Tbsp Wegmans Vegetable Oil
- 1 pkg (7 oz) Wegmans Diced Mirepoix (Produce Dept)
- 40 cloves peeled garlic (about 3 bulbs)
- 3 Tbsp Wegmans All Purpose Flour
- 1 cup dry white wine
- 2 cups Wegmans Chicken Culinary Stock
- 2 dried bay leaves
- 2 Tbsp chopped Wegmans Thyme leaves
- 2 Tbsp minced Wegmans Italian Parsley
- Salt and pepper to taste



Nutrition Information

Nutrition Information is per serving

Protein	53.g
Added Sugar	0.g
Fiber	3.g
Carbohydrate	29.g
Sodium	570.mg
Cholesterol	180.mg
Saturated Fat	5.g
Fat	17.g
Calories	480.

Ingredients (10)

- McCormick Bay Leaves \$4.99 / ea
- Wegmans Diced Mirepoix 2 for \$5.00
- Bulk Garlic \$0.41 / ea

Wegmans Thyme

\$1.29 / ea



Wegmans Italian Parsley

\$1.29 / ea



Wegmans All Purpose Unbleached Flour

\$1.49 / ea



Wegmans Organic Whole Chicken Cut In Pieces

\$14.40 / ea



Wegmans Pan Searing Flour

\$2.99 / ea



Wegmans Stock, Chicken, Culinary

\$1.99 / ea



Wegmans Vegetable Oil

\$1.59 / ea



Directions

[VIEW STEP BY STEP](#)

1. Dust chicken with pan-searing flour. Heat oil on MED in large braising pan. Brown chicken pieces lightly on all sides, 8-10 min. Remove chicken; place in 6-8 qt slow cooker. Discard all but 1 Tbsp oil.
2. Reduce heat to MED-LOW. Add mirepoix and garlic to braising pan; cook 10-12 min, stirring occasionally, or until garlic is lightly browned. Stir in flour. Add wine and stock; bring to simmer, stirring until thickened.
3. Pour wine-stock mixture over chicken in slow cooker. Add bay leaves and thyme; stir slightly to mix.
4. Cover; cook on HIGH 4 hours or LOW 6 hours. Transfer chicken to serving platter. Remove bay leaves. Stir parsley into sauce; season with salt and pepper. Pour sauce over chicken and serve.

Reviews

★★★★★ 4.50 (12)

Enter Star Rating



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5 ★	7
4 ★	4
3 ★	1
2 ★	0

1-5 of 12 Reviews

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Mary

Reviews: 3

★★★★★ 27 days ago

A few tweaks needed

This could go without saying but just in case, I recommend using boneless chicken. Also , don't skimp on the garlic because it definitely needs all 40 pieces! Other than that it was easy and pretty good!

STACEY

Reviews: 2

★★★★★ 2 months ago

Amazing!

This was amazing. I used dried Herbes de Provence, as fresh thyme was not available and I used a low sodium stock. Other than that, made as directed. The chicken was falling apart delicious. We put it over rice, which was an excellent pairing. Definitely a make again.!

Kathleen

Reviews: 4

★★★★★ about 1 year ago

Wonderful Aroma of Garlic

Have made this a few times- a bit of work to season & prep for the crockpot but once cooking, aroma is wonderful. Chicken came out fall apart tender. Plenty of sauce for rice, veggies or whatever is your pleasure.

Chelsea

Reviews: 1

★★★★★ over 1 year ago

My family loves this dish. Definitely a must try! Even in the instant pot!!

Susan

Reviews: 1

★★★★★ over 1 year ago

Love this!

Chicken was fork tender and it was so delicious!

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