



# Slow Cooker Chicken with Green Tea Citrus & Garlic Rub



3 to 4 pounds of bone-in chicken pieces (drumsticks, breasts, thighs)

3-4 tbs. **Garli-Gasm Green Tea Citrus Garlic Rub**

1 tablespoon **Garlic Festival Fire Roasted Garlic Olive Oil**

1 medium sweet onion, sliced

Several sprigs fresh thyme (optional)

1-2 cups dry white wine (Sauvignon Blanc is good)

1/3 cup all-purpose flour

#### Directions:

Season the chicken with 1/2 the rub. In a large skillet, heat oil over

medium high heat. Cook the chicken, skin side down, until the skin turns golden brown (about 4 minutes).

Combine the onion and thyme in a 5-6 quart slow cooker and season with salt and pepper. Top with chicken, skin side up. In a small bowl, whisk

together wine, flour and remainder of the rub until smooth and pour it over the chicken in the slow cooker.

Cover and cook until the chicken is tender, 3 1/2 hours on high or 7 hours on low. Serve chicken topped with sauce. Serve over rice, pasta or polenta.

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#### Products In This Recipe



Fire Roasted Garlic Olive Oil

★★★★★ 2 Review(s)

Price: \$12.99



Garli-Gasm Green Tea, Citrus and Garlic Rub

★★★★★ 2 Review(s)

Price: \$8.00

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