

Slow Cooker Garlic Butter Chicken

By Sarah DiGregorio

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Joel Goldberg for The New York Times. Food Stylist: Hadas Smirnoff.

Total Time 4 hours 10 minutes
Prep Time 10 minutes
Cook Time 4 hours
Rating ★★★★★ (806)

The seasoning of this rich garlic and herb braise is inspired by escargot butter, which famously makes everything delicious, and is easy to make with just a few impactful ingredients. A generous dollop of sour cream added before serving brings it all together and makes it feel a little fancy. Top bowls generously with croutons, which lend crunch and soak up the flavorful sauce, or serve with thick slices of crusty bread.

INGREDIENTS

Yield: 4 servings

1½ to 2 pounds boneless, skinless chicken thighs

2 (15-ounce) cans cannellini beans, rinsed

4 tablespoons unsalted butter, cut into chunks

8 large garlic cloves, smashed and chopped

⅓ cup chopped fresh parsley, plus more for serving

1 shallot, minced

1 lemon, juiced

Kosher salt (such as Diamond Crystal) and pepper



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PREPARATION

Step 1

Combine the chicken, beans, butter, garlic, parsley, shallot, lemon juice, 2 teaspoons salt and several generous grinds of pepper in a 6- to 8-quart slow cooker. Cook on low until the chicken is tender and the flavors have mellowed, about 4 hours.

½ cup sour cream

Homemade or store-bought
croutons, for topping

Step 2

Break the chicken into large pieces using two forks. Stir in the sour cream.

Step 3

Serve the stew topped with croutons and more parsley.

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