



Noreen's Kitchen

Slow Cooker

Sweet Orange Chicken

Ingredients

2 pounds skinless chicken thighs	1 cup orange marmalade
2 pounds boneless skinless chicken breast	1 teaspoon salt
1 large onion, sliced thin	1 teaspoon cracked black pepper
2 large green bell peppers, sliced in thin strips	1 teaspoon garlic powder
3 cloves garlic, minced	1 teaspoon onion powder
1 pound baby carrots, washed	1 teaspoon poultry seasoning
2 tablespoons soy sauce	1 teaspoon red pepper flakes
2 tablespoons rice wine vinegar	1/4 cup corn starch
2 cups chicken stock	1 cup water

Step by Step Instructions

NOTE: This recipe was developed for a 7 quart crock pot. Your crock pot should be at least 2/3 full in order for it to work at it's optimum level. If your crock pot is larger or smaller than 7 quarts, you should adjust the recipe accordingly.

Place all of the ingredients except the corn starch and water in the vessel of the crock pot. Stir a bit to get things moving.

Place lid on the crock and set the control on high for 5 to 6 hours or low for 7 to 8 hours.

30 minutes before serving, mix cold water and corn starch together well and pour into the crock pot. Stir well and allow to cook for another 30 minutes to thicken the sauce.

Serve over rice or noodles.

Leftovers should be stored in an airtight container in the refrigerator and eaten within one week.

Enjoy!