



Slow Cooker Greek Chicken

Makes 4 servings

4 boneless skinless chicken breasts
1/4 cup olive oil
1/4 cup fresh lemon juice
4 cloves garlic, minced
1 tablespoon dried oregano
1 tablespoon dried thyme
1 teaspoon salt
1/2 teaspoon black pepper
1/2 cup chicken broth
1/2 cup Kalamata olives, halved
1/4 cup sun-dried tomatoes, chopped
1/4 cup crumbled feta cheese
Fresh parsley for garnish

Let your slow cooker do the work while you enjoy a nutritious, flavor-packed meal that feels like a Mediterranean escape!

This Slow Cooker Greek Chicken is a protein-rich, heart-healthy dish brimming with the goodness of olive oil, antioxidant-rich sun-dried tomatoes, and fiber-filled Kalamata olives. Infused with zesty lemon and fragrant herbs, the tender, juicy chicken is slow-simmered to perfection, creating a wholesome, satisfying meal without any hassle.

Finished with a touch of creamy feta and fresh parsley, this dish proves that eating healthy doesn't mean sacrificing bold, delicious flavors—just set it, forget it, and enjoy!

Instructions:

1. In a small bowl, whisk together olive oil, lemon juice, garlic, oregano, thyme, salt, and pepper.
2. Place the chicken breasts in the crockpot, and pour the mixture over the chicken.
3. Add the chicken broth, olives, and sun-dried tomatoes to the crockpot.
4. Cover and cook on low for 6-7 hours on low, or on high for 3-4 hours until the chicken is tender and fully cooked.
5. Once done, sprinkle with crumbled feta cheese over the chicken and garnish with fresh parsley before serving.