

# Slow Cooker Fennel and Celery Chicken

Recipe By *Sina Mizrahi*



Cooking and Prep:  4  
h 10 m

Serves:  4

No Allergens

**Preference:** Meat

**Difficulty:** Easy

**Occasion:** Yom Kippur

**Diet:** Gluten Free, Low Carb,  
Sugar Free, Salt Free, Paleo

**Source:** Relish by Binah  
Magazine

Yes, fennel in chicken. As it cooks for a long period, the fennel loses its distinct flavor and blends into a more subdued taste, similar to celery. This convenient dish will be a breeze to make, yet feel like a real delicacy. There's nothing like coming home on a cold winter day to a hearty meal that warms the body and soul. It's even better when said meal cooks slowly in one pot, over many hours, and tastes delectable. Serve with a side of couscous for an easy, complete dinner, and only one pot to clean. Bliss.

## Ingredients (13)

### Main ingredients

- 4 chicken bottoms, divided into thighs and drumsticks
- 2 large fennel bulbs, sliced in half-moons
- 5-6 celery stalks, sliced
- 1 large onion, sliced

- 3 cloves garlic, minced or 3 cubes Gefen Frozen Garlic
  - 2 bay leaves
  - 1 tablespoon Bartenura Olive Oil
  - 1 teaspoon turmeric
  - 1/2 teaspoon fennel seeds
  - 1/2 teaspoon ground mustard
  - 1/4 teaspoon allspice
  - 1/2 cup Empire Chicken Broth or other chicken stock or vegetable stock
  - parsley, as a garnish
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## Start Cooking

### For the Chicken

1. Layer fennel and celery on the bottom of the insert of a slow cooker. Arrange chicken pieces on top.
2. In a small bowl, combine garlic, spices, and oil.
3. Rub mixture on the chicken, place bay leaves on top, and sprinkle with sliced onions. Pour broth around chicken and cook for at least 8 hours on low, or 3 to 4 hours on high.
4. Garnish with parsley before serving.

**Tip:**  
You can prep everything the night before and let it marinate overnight in the refrigerator. In the morning, place it in the slow-cooker right out of the fridge.