

Succulent Chicken with Broccoli

Recipe By *Brynie Greisman*



Cooking and Prep:  4
h 10 m

Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Shabbat

Diet: Low Carb

Source: Family Table by
Mishpacha Magazine

I'm always looking for new ways to make chicken, both during the week and on Shabbos. I first created this recipe when I had company (I was brave, but honestly chicken is one of those things you just can't ruin!). Both the adults and the kids really enjoyed the flavor and how soft and juicy it was. The ingredients all meld together for a fabulous culinary treat.

Ingredients (11)

Succulent Chicken

- 1 onion, sliced
- 1 clove garlic, large, minced or 1 cube **Gefen Frozen Garlic**
- 6 chicken thighs
- 1 and 1/2 tablespoons soy sauce
- 1 and 1/2 tablespoons raspberry jam

- 2 tablespoons **Alfasi Cabernet Sauvignon** or other semi-dry or dry red wine
 - salt and pepper, to taste
 - 1 tablespoon lemon-infused olive oil (I used Zeta, but see note)
 - 2 cubes **Dorot Gardens Frozen Parsley**
 - 1/3 cup water
 - 2–3 cups frozen broccoli florets
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Start Cooking

Prepare the Chicken

1. Turn slow cooker on high. Place onion and garlic on the bottom of the insert.
2. Clean chicken and pat dry. Place in a single layer on top of onion and garlic.
3. Combine soy sauce, raspberry jam, wine, and salt and pepper in a small bowl. Smear all over chicken. Add another layer of chicken if necessary.
4. Drizzle chicken pieces with olive oil. Toss the parsley into the pot. Cover and cook on high for four hours or low for seven to eight hours.
5. Add broccoli during the last half hour. (It shouldn't get too soft.) Serve over mashed sweet potatoes, regular potatoes, or rice. Drizzle gravy over everything.

Note:

If you don't have lemon-infused olive oil, you can substitute one tablespoon olive oil combined with a quarter teaspoon lemon zest or lemon juice.

Tip:

I like to baste the chicken two to three times in the middle so it gets extra flavorful. If you won't be home while it's cooking, be sure to do this before serving.

Credits

Photography: Hudi Greenberger

Styling: Janine Kalesis