

## *Slow Cooker Baked Chicken*

*1 (2-3 lb) Whole Chicken*

*1 tsp Paprika*

*Salt & Pepper*

*Assorted Veggies (optional; onions and carrots)*

*Wad about 3 pieces of aluminum foil into 3-4 inch balls and place in bottom of slow cooker.*

*Wash off chicken inside and out, pat dry. Evenly season chicken with salt, pepper and paprika. I also like to use the McCormick Roasted Garlic Seasoning, or you can use Lemon Pepper.*

*Place Chicken in Slow Cooker and cook on high for 1 hour. Turn down to low for about 4-5 hours.*

*At this time if you wish to add veggies, clean and cut a couple of carrots lengthways and chop into 2 inch pieces, quarter 2 onions and add to slow cooker. You can also add a couple Tbls fresh chopped parsley or add a sprig of fresh rosemary to the cooker as well.*

*Keep Cooker on low and cook for another 4-5 hours until chicken is no longer pink and juices are clear.*