



Foodicious
RECIPES

Honey Mustard Chicken

Ingredients

- 1 tbsp olive oil
- 4–6 bone-in, skin-on chicken thighs
- 1 tsp garlic powder
- 1 tsp paprika
- Salt and black pepper, to taste
- 2 tbsp Dijon mustard
- 3 tbsp honey
- ½ cup heavy cream
- 4 oz cream cheese, softened
- 1 tsp dried rosemary
- 1 tbsp cornstarch
- 2 tbsp water

Instructions

Sear the Chicken

In a large skillet, heat olive oil over medium-high heat until shimmering (about 1–2 minutes). Season the chicken thighs with garlic powder, paprika, salt, and pepper. Place them skin-side down in the pan and sear for 4–5 minutes, until golden and the skin releases easily.

Make the Sauce

In the bowl of your slow cooker, whisk together Dijon mustard, honey, heavy cream, cream cheese, and rosemary until smooth.

Cook the Chicken

Place the seared chicken thighs into the slow cooker, skin side up. Cover and cook on HIGH for 2–3 hours or LOW for 5–6 hours, until the chicken reaches an internal temperature of 165°F (75°C).

Thicken the Sauce

Remove the cooked chicken and set aside. In a small bowl, mix cornstarch with water to form a slurry. Stir it into the sauce in the slow cooker, cover again, and let it cook for another 5–10 minutes until thickened.

Serve

Return the chicken to the slow cooker or plate it directly. Spoon the thickened honey mustard sauce over the top, garnish with fresh herbs, and serve immediately.