



Stuffed Chicken

Ingredients

- Heavy cream and cream cheese – These combine to create a smooth, creamy sauce.
- Dijon mustard and honey – For the signature sweet and tangy flavor.
- Paprika, rosemary, garlic powder, salt, and pepper – To season the chicken and deepen the flavor.

Instructions

1. In a large frying pan over medium-high heat, add olive oil and heat until shimmering (about 1–2 minutes).
2. Season both sides of the chicken thighs with salt, pepper, garlic powder, and paprika.
3. Swirl the oil to coat the bottom of the pan. Place the chicken skin-side down and cook until golden and the skin releases easily from the pan (about 4–5 minutes).
4. In the bowl of a crockpot, whisk together Dijon mustard, honey, heavy cream, cream cheese, and rosemary until smooth and well combined.
5. Carefully nestle the stuffed chicken into the crockpot, cover, and cook on high for 2–3 hours or low for 5–6 hours, until the chicken is fully cooked (internal temperature at least 165°F).
6. Once cooked, transfer the chicken to a platter and set aside.
7. In a small bowl, whisk together water and cornstarch, then drizzle into the honey mustard sauce. Stir well.
8. Return the chicken to the crockpot, cover, and cook for an additional 5–10 minutes until the sauce thickens.
9. Spoon or brush the thickened sauce over the chicken, garnish with fresh oregano, parsley, or green onions, and serve hot.

