



EZ Slow-Cooker Lemon Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 pound chicken
- 3 lemons
- 1 teaspoon of Goya adobo with Pepper

Instructions

1. Clean the chicken very well: Remove gizzards, excess skin, and wash under running cold water until it runs clear.
2. Pat dry the chicken using disposable towels.
3. Cut the lemons in quarters and set aside.
4. Put chicken in the slow cooker, breast side up.
5. Squeeze the lemon pieces over the chicken so it is covered with the lemon juice and save the lemon skins.
6. Put the lemons skins inside the chicken.
7. Gently smoother the chicken skin with the adobo.
8. Cook for 6 hours in low temperature or 3 hours in high temperature.

Note: This is a great way for preparing chicken for sandwiches and salads. Enjoy! :)