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Slow-Cooker Orange Chicken

- 4 Skinless chicken thighs
- 1/2 Cup orange juice
- 1/2 Cup orange marmalade
- 1/4 Cup soy sauce
- 1 Clove garlic, minced
- 2 Tbsp ketchup
- Flour for dredging

- 1) Remove visible fat from chicken thighs and roll each in flour until well coated. Set chicken thighs in the bottom of a slow cooker.
- 2) Combine orange juice, marmalade, soy sauce, garlic and ketchup in a small bowl. Stir until well blended.
- 3) Pour sauce over chicken thighs and lid the cooker. Cook on LOW setting for 4 hours.
- 4) Remove thighs from slow cooker and stir sauce well. Top thighs with extra sauce.

