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## Slow-Cooker Soy Ginger Chicken

- 6 Chicken legs, skinned
- 6 Chicken thighs, boneless and skinless
- 1/2 Cup soy sauce
- 1/4 Cup water
- 1 Tbsp balsamic vinegar
- 2 Tbsp brown sugar
- 1/2 Tsp chinese 5 spice powder, optional
- 1 Tbsp grated fresh ginger root
- 2 Carrots, cut in thin slivers on the diagonal
- 1 Onion, cut in very thin slivers
- 5 Cloves garlic, cut in very thin slivers
- Handful chopped cilantro, plus more for topping
- 2 Tsp cornstarch
- 2 Scallions, sliced on the diagonal
- Hot rice

- 1) In the porcelain base of a large slow cooker, mix the soy sauce, water, balsamic vinegar, brown sugar, 5 spice powder, ginger, carrot, onion, garlic and cilantro. Stir to combine.
- 2) Add the chicken pieces and turn to coat in the sauce. Cover and set temperature to low. Cook for 6-7 hours, or until chicken is tender.
- 3) Remove chicken to a bowl and skim fat from the top of the pot. Turn heat to high. Mix cornstarch with 1/2 cup of the juice from the pot. Add to the pot along with the chicken, cover and cook for 10 more minutes to thicken sauce.
- 4) Serve over a bed of hot rice topped with cilantro and sliced scallions.

