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▶▶ June 2014 ◀◀

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Creamy Chicken and Potatoes

- 2 Cups (half 16-oz. bag) peeled baby carrots
- 1 Pound red potatoes, each cut into quarters
- 1 Small onion, coarsely chopped
- 1 Clove garlic, crushed with press
- 1 3 1/2 – 4 pound cut-up chicken, skin removed from all pieces except wings
- 1 Cup chicken broth
- 3 Tbsp cornstarch
- 1/2 Tsp dried thyme
- Salt and pepper
- 1 Package (10-ounce) frozen peas, thawed
- 1/2 Cup heavy or whipping cream

- 1) In 5- to 6-quart slow cooker, combine carrots, potatoes, onion, and garlic. Place chicken pieces on top of vegetables. In 2-cup liquid measuring cup, with fork, mix chicken broth, cornstarch, thyme, 1 teaspoon salt, and 1/4 teaspoon ground black pepper; pour mixture over chicken and vegetables. Cover slow cooker with lid and cook as manufacturer directs, on low 8 hours or on high 6 hours.
- 2) With tongs or slotted spoon, transfer chicken pieces to warm deep platter. With slotted spoon, transfer vegetables to platter with chicken pieces. Cover platter to keep warm. Stir peas and cream into cooking liquid; heat through. Spoon sauce over chicken and vegetables on platter.

Makes 4 Servings