

delish

DINNERS

RECIPES

FOOD NEWS

COCKTAILS

TIPS & TOOLS

Slow-Cooker Garlic-Parmesan Chicken

by LINDSAY FUNSTON

FEB 13, 2022

CAL/SERV: 699

YIELD: 4 SERVINGS

PREP TIME: 0 HOURS 19 MINS

TOTAL TIME: 4 HOURS 19 MINS

INGREDIENTS

3 tbsp. extra-virgin olive oil, divided

2 lb. bone-in, skin-on chicken thighs

Kosher salt

Freshly ground black pepper

1 lb. baby red potatoes, quartered

2 tbsp. butter, softened

5 cloves garlic, chopped

2 tbsp. fresh thyme

Freshly chopped parsley

2 tbsp. freshly grated Parmesan, plus more for serving



Shop with

1 ARTICLE LEFT

Join Delish Unlimited!

https://www.delish.com/cooking/recipe-ideas/recipes/a46066/slow-cooker-garlic-parmesan-chicken-recipe/

1/5

Lindsay Funston Executive Editor Lindsay Funston is the current Executive Editor at Delish. "Slow-Cooker Garlic-Parmesan Chicken Is to Die For." *Delish*, 5 Mar. 2022, <https://www.delish.com/cooking/recipe-ideas/recipes/a46066/slow-cooker-garlic-parmesan-chicken-recipe/>.

Last: Kafai First: Li



DIRECTIONS

- 1 In a large skillet over medium-high heat, heat 1 tablespoon oil. Add chicken, season with salt and pepper, and sear until golden, 3 minutes per side.
- 2 Meanwhile, in a large slow cooker, toss potatoes with remaining 2 tablespoons oil, butter, garlic, thyme, parsley, and Parmesan and season generously with salt and pepper. Add chicken and cook on high for 4 hours or low for 8 hours, until potatoes are tender and chicken is fully cooked.
- 3 Garnish with Parmesan before serving.

Nutrition (per serving): 699 calories, 49 g protein, 22 g carbohydrates, 2 g fiber, 0 g sugar, 44 g fat, 13 g saturated fat, 680 mg sodium

LINDSAY FUNSTON Executive Editor

Lindsay Funston is the current Executive Editor at Delish, where she manages all food, culture, video and social content.

In a dinner rut? We can help.

Want free recipes sent straight to your inbox? Sign up here.

Can we get your email address?

NEED NOW.

By signing up, I agree to Hearst Magazines' [Terms of Use](#) (including the [dispute resolution procedures](#)); my information will be used as described in the [Privacy Notice](#).

1 ARTICLE LEFT

Join Delish Unlimited!

https://www.delish.com/cooking/recipe-ideas/recipes/a46066/slow-cooker-garlic-parmesan-chicken-recipe/

2/5

Recipe Enlargement Form

Enlarge the original recipe to 200 servings by using the **factor method** (see FFF).

Calculate to six decimal places and round off to five decimal places (Columns C & D)

capture light ingredients such as dried herbs).

Your final measures should be in simplified measures and rounded off following rounding rules in Column E.

Original # servings: 4

Factor: 50 (to

	Column A Ingredients	Column B Original recipe amounts	Column C Convert to common denominator or weight (if needed)	Column D Multiply by factor (show your work; include calculations here) Amount x factor = ?	Column E Convert to appropriate measure & simplify (use 1 gallon vs. 128 oz, etc.) (Show your work; include calculations such as how you convert from pounds > ounces > gallons > gallons + cups, etc.) This is where you ROUND to full measures!
	<i>Example:</i> milk, nonfat	1 cup	1 cup or 8 oz (choose one)	(example factor = 25) 1 cup x 25 = 25 or 8 oz x 25 = 200 oz	1 gallon = 16 cups; 25/16=1.5625 gall; 0.5625 gall=2 qts + 1 cup => 1 gall, 2 qts, 1 c. milk OR 1 gallon=128 oz; 200/128=1.5625 gall 0.5625 gall=2 qts + 1 cup => 1 gall, 2 qts, 1 c. milk
1	Olive oil	3 tablespoons	1.5 fl oz	1.5 fl oz x 50 = 75 fl oz	1 gall = 128 qts, 1qt= 32 oz, 75/32= 2.3745 qts 0.3745 qts = 1.498 cups => 2qts and 1.5 cups
2	Chicken thighs	2 pounds	2 lbs	2 lbs x 50 = 100 lbs	100 lbs
3	Kosher salt	¼ teaspoons	0.05 oz	0.05 oz x 50 = 2.5 oz	1 oz =6 tsps, 2.5/6 =0.4167 oz => 0.50 oz (rounded up)
4	Freshly ground black pepper	¼ teaspoons	0.02 oz	0.02 oz x 50 = 1 oz	1oz = 6 tsps, 1/6 = 0.1667 oz => 0.25 oz (rounded up)
5	Baby red potatoes	1 pound	1 lb	1 lbs x 50 = 50 lbs	50 lbs
6	Butter	2 tablespoons	1.0 oz	1 oz x 50 = 50 oz	1 lb =16 oz, 50/16 = 3.125 lbs 0.125 lbs =2 oz => 3 lbs, 2 oz
7	5 Clove chopped Garlic	2 ½ tablespoons	0.4 oz	0.4 oz x 50 = 20 oz	1 lb = 16 oz, 20/16 = 1.25 lbs 0.25 lbs = 4 oz => 4 lbs, 4 oz
8	Fresh thyme	2 tablespoons	0.17 oz	0.17 oz x 50 = 8.5 oz	1 lb = 16 oz, 8.5/16 = 0.5313 lbs => 0.5 lbs (rounded down)
9	Freshly chopped parsley	25 grams	0.9 oz	0.9 oz x 50 = 45 oz	1 lb =16 oz, 45/16= 2.8125 lbs 0.8125 lbs = 13 oz => 2 lbs, 13oz
10	Freshly grated parmesan	2 tablespoons	0.4 oz	0.4 oz x 50 = 20 oz	1 lb = 16 oz, 20/16 = 1.25 lbs 0.25 lbs = 4 oz => 4 lbs, 4 oz

**UC Davis Dining Services
STANDARDIZED RECIPE FORM**

Recipe Name: Slow-Cooker Garlic-Parmesan Chicken

Yield: 200

Portion Size: 1.5 cups

Portion Utensils: 1.5 spoodles for each scoop

Major Equipment: Convection oven

Cooking Temperature: 325 °F

Cooking Time: 4 hours 15 mins

Ingredient:	Amount: Volume/Weight/Count (select one)	Procedure:
Baby red potatoes	50lbs	1. Use a knife to cut the baby red potato into two pieces and put it in a large bowl.
Olive oil	1.0 cups	2. Add 1.0 cups to a large slow cooker and thoroughly mix with baby red potato.
Butter	3 lbs, 2 oz	3. Adding two softened butters into the large slow cooker and stir with the baby red potato.
Garlic, chopped	4 lbs, 4 oz	4. Use a knife or mandoline to dice garlic and add it to the baby red potato mixture.
Freshly parsley, chopped	1 lbs, 7 oz	5. Use a knife to chop parsley into small pieces and mix with the baby red potato mixture.
Fresh thyme	0.5 lbs	6: Add thyme with baby red potato mixture.
Freshly grated parmesan	3 lbs, 3 oz	7. Add parmesan with baby red potato mixture and stir it until all the ingredients mix well.
Olive oil	0.5 cups	8. Use a medium temperature to preheat a pan, and add 0.5 cups olive oil onto a pan to cook chicken thighs.
Chicken thighs	100 lbs	9. Once a pen reaches medium temperature, place the chicken thighs onto a pan. Cook to golden color and flip it until both sides of chicken thighs are a golden color.
Kosher salt	0.50 oz	10. Add kosher salt to the golden chicken thighs.
Freshly ground black pepper	0.25 oz	11. Add ground black pepper to the golden chicken thighs.
Freshly parsley, chopped	1 lbs, 6 oz	12. To serve, add extra pre-chopped parsley on baby red potato with golden chicken thighs, and then cook at high temperature (350 F) for 4 hours until potato is soft, and chicken is thoroughly cooked.

Freshly grated parmesan	1 lbs, 1 oz	13. To serve, place the pre-cooked golden chicken thighs on the top of the baby red potato mixture. Add additional parmesan on top.
-------------------------	-------------	---

HACCP Instructions:

- Sanitize all cooking equipment.
- Wash hands for 20 seconds before touching ingredients.
- The internal cooking temperature for chicken must be above 165°F or higher.
- All the ingredients should be stored in the refrigerator at about 40°F or below.
- Dispose of ingredients if it is smelly, color change, spoiled, and past the expiration day.
- The leftover food should refrigerate within 2 hours
- The temperature of reheating leftover food must reach 165 °F.

Variations:

- Vegetarian: Can use tofu instead of chicken, but need to reduce the cooking time
- Vegan: Can use tofu instead of chicken, but not add parmesan
- Tofu, lamb, beef, and pork can be used instead of chicken.

Recipe Costing Form

Recipe Name: Slow-Cooker Garlic-Parmesan Chicken

Yield: 200

Portion Size: 1.5 cups

Food Cost %: 35%

Cost Per Portion: \$5.5

Selling Price: \$15.73

	Ingredient:	Recipe Quantity (AP) (from Standardized Recipe)	Cost (show calculations)	Total Cost 200 portions
		Volume/ Weight/ Count (select one)	APC/unit (AP Cost)	
	<i>Example:</i> milk, nonfat	200 fl oz	\$3.98/gall or \$0.03/fl. oz (Safeway.com)	200 fl oz x \$0.03/fl. oz = \$6.00
1.	Olive oil	75 fl oz	\$0.47/fl. oz (Safeway.com)	75 fl oz x \$0.47/fl. oz = \$35.25
2.	Chicken thighs	100 lbs	\$7.99 lbs (Safeway.com)	100 lbs x 7.99 lbs = \$799
3.	Kosher salt	2.5 oz	\$1.16 lbs = 18.56oz (Safeway.com)	2.5 oz x \$18.56 oz = \$46.4
4.	Freshly ground black pepper	1 oz	\$1.66 oz (Safeway.com)	1 oz x \$1.66 oz = \$1.66
5.	Baby red potatoes	50 lb	\$1.99 lbs (Safeway.com)	50 lbs x \$1.99 lbs = 99.5
6.	Butter	50 oz	\$0.62 oz (Safeway.com)	50 oz x \$0.62 oz = \$31.0
7.	5 Clove chopped Garlic	20 oz	\$ 0.57 oz (Safeway.com)	20 oz x \$0.57 oz = \$11.4
8.	Fresh thyme	8.5 oz	\$1.99 oz (Safeway.com)	8.5 oz x \$1.99 oz = \$1.99
9.	Freshly chopped parsley	45 oz	\$0.99 oz (Safeway.com)	45 oz x \$0.99 oz = \$44.55
10.	Freshly grated parmesan	20 oz	\$1.50 oz (Safeway.com)	20 oz x \$1.50 oz = \$30
			Total Recipe Cost:	\$1100.75

Reference

- 1: "Home." *Safeway*, <https://www.safeway.com/>.
- 2: Lindsay Funston Executive Editor Lindsay Funston is the current Executive Editor at Delish. "Slow-Cooker Garlic-Parmesan Chicken Is to Die For." *Delish*, 5 Mar. 2022, <https://www.delish.com/cooking/recipe-ideas/recipes/a46066/slow-cooker-garlic-parmesan-chicken-recipe/>.
- 3: Molt, Mary K. "Food for Fifty (Subscription)." *Vitalsource Bookshelf Online*, <https://online.vitalsource.com/reader/books/9780134437248/pageid/93>.