

Maple Mustard Crock-Pot Chicken - Developed by Just Friends Media

Ingredients:

8 skinless chicken thighs

2 lbs. new potatoes about 1.5 inch in diameter (purple, red, yellow or any variety) Can sub larger potatoes just cut into wedges

⅓ cup Culinary Tours Dijon Ground Mustard

¼ cup Culinary Tours Vermont Maple Syrup

Salt and pepper

Parsley or thyme for garnish, optional

Directions:

Place potatoes in a crock pot. Season with salt and pepper. Add chicken thighs over top and season with salt and pepper. In a bowl whisk together maple and Dijon mustard. Pour over the chicken and potatoes. Place lid on the slow cooker and cook for 3 hours on high heat or 6 hours on low heat. Serve chicken with potatoes and sauce. Garnish with herbs if desired.