EASY CROCK POT ORANGE CHICKEN

Here is an easy crockpot orange chicken recipe to make that cooks on it’s own in your crockpot. Heathy and easy to make, even my kids love this one!

Enjoy our favorite crockpot orange chicken recipe that’s easy to make. It’s one of our favorite crockpot recipes. We love orange chicken when we go out to eat! We have tried it in the freezer section to cook at home in the oven, and now we have our own recipe that is healthier. It’s not breaded with a thick sweet sauce that cooks itself in the slow cooker! (originally published 10/13)

This is probably one the best easy crockpot dinners we make.

We are a busy family of 5 and both work full time, so I am always on the lookout and creating something quick. But I also want something healthy that everyone will love.

This 3 ingredient crockpot orange chicken recipe is a great one. I have tried this many ways and both turn out well. Here are the two ways….

Put all of the ingredients in your crockpot for about 6-8 hours on low. I use a smaller crockpot so the juices are really soaked up, a 6 qt. crockpot like this one is great for this recipe.
Crockpot orange chicken recipe

Chicken – boneless skinless chicken breasts
Barbecue sauce
Orange marmelade
Soy sauce – optional
Cornstarch – optional

Before putting the chicken in cut it into large bite sized pieces, or use chicken tenders and put in whole.

Pour everything else in and stir so everything is mixed together. I have used a bit of soy sauce as well for added flavor at times.

Will be done in just a few hours (if you want it to cook longer use a larger crockpot and put full size chicken breasts in and it will take longer to cook) and really sucks up the sweet goodness in that time.
We serve our crockpot orange chicken recipe it over rice.

I use a rice cooker because it is fast and I use one with a steaming basket on top so it cooks the rice and veggies at the same time in about 20 minutes.
If you don’t have a rice cooker like this you can grab one here…or if you have a pressure cooker you can make our Instant Pot white rice on the side.

If you want this meal in just 4 minutes try our Instant Pot orange chicken recipe.

Please Head On Over To Next Page Or Open button and don’t forget to SHARE with your Facebook friends

INGREDIENTS
4 boneless skinless chicken breasts
¾ cup orange marmalade
¾ cup BBQ sauce
2 tablespoons soy sauce

DIRECTIONS
Season chicken breasts with salt and pepper, and cook in crockpot on high for 3 hours or low for 6 hours.

After 3 hours on high or 6 hours on low, drain juices from crockpot.

At this point you can either leave the chicken breasts whole,

or remove, cut into cubes, and transfer back to crockpot.

Mix together BBQ sauce, orange marmalade, and soy sauce.

Pour mixture over chicken, and cook on high for 30 more minutes.

Serve with rice.

PLEASE, USE THE NEXT PAGE LINK BUTTON FOR MORE DELICIOUS RECIPES AND DON’T FORGET TO SHARE THIS POST WITH YOUR FRIENDS AND FAMILY ON FACEBOOK.Saying Anything is good, we’d love to know your feedback ! Thank you.!!❤