



Soy-Braised Chicken

Ingredients

2 medium onions, sliced
4 garlic cloves, smashed
1/3 cup apple cider vinegar
1/3 cup soy sauce
1 tablespoon brown sugar
1/4 teaspoon black pepper
8 skinless, bone-in chicken thighs (about 1 3/4 pounds)
1 teaspoon paprika
1 cup long-grain white rice, cooked according to package directions
1 large head bok choy, cut into 1-inch strips
2 scallions, thinly sliced

Directions

In a 5- to 6-quart slow cooker, combine the onions, garlic, vinegar, soy sauce, brown sugar, and ¼ teaspoon pepper. Place the chicken on top and sprinkle with the paprika.

Cook, covered, until the chicken and onions are tender, on low for 5 to 6 hours or on high for 3 to 4 hours or until done. Slow cooker cook times may vary.

Ten minutes before serving, if the slow cooker is on the low setting, turn it to high. Gently fold the bok choy into the chicken and cook, covered, until tender, 3 to 5 minutes.

Serve with the rice and sprinkle with the scallions.