

Indian Spiced Chicken Thighs

3 lbs boneless, skinless chicken thighs
2 onions, thinly sliced
3 garlic cloves, minced
1/2 cup golden raisins
1 3/4 tsp garam masala
1/2 tsp salt
1/4 tsp black pepper
1 1/2 cup chicken broth
1/2 cup coconut milk/cream
1 cup rinsed quinoa or amaranth

Combine chicken, onions, garlic, raisins, garam masala, tsp salt, the pepper, coconut milk/cream, broth, and quinoa or amaranth in slow cooker bowl. Cover and cook for 3 hours on High or 5 hour on Low. Also can be cooked in a deep skillet on med high heat for 2-3 hours.