**Chicken and Gravy**

This recipe takes a standard approach to making chicken thighs in the slow cooker, but then makes use of the leftover braising liquid to make a thick, luscious gravy. Serve the gravy

drizzled over the tender chicken, perhaps with a side of sweet potatoes, for a hearty meal.

**ingredients**

2 lbs. chicken thighs, skin removed

1 tbsp ghee

1 large onion, chopped

4 cloves garlic, chopped

1 tsp tomato paste

1/3 cup chicken stock

1 tsp dried thyme

1/2 tsp dried basil

Salt and freshly ground pepper

1. Melt the ghee in a skillet over medium heat. Add the onions and sauté for 10-12 minutes until lightly browned. Add the garlic and tomato paste and cook for one minute more. Add the chicken stock and scrape any pieces from the bottom of the pan. Transfer everything to the slow cooker.

2. Pat the chicken dry with paper towel and season generously with salt and pepper. Sprinkle with thyme and basil and add to the slow cooker with the onion mixture. Cover and cook on low heat for 5-6 hours.

3. Remove the chicken thighs from the slow cooker and set aside to rest. Skim any fat from the braising liquid. Use an immersion blender to puree the liquid into gravy. Alternatively, carefully transfer to a blender to puree. Drizzle over the chicken to serve.