

Slow Cooker Chinese Chicken

From The Larissa Monologues at larissamarks.com

2 pounds boneless skinless chicken thighs, cut into 2-inch pieces
2 tablespoons oil
1 cup cornstarch
1 teaspoon salt
1 teaspoon garlic powder
1/2 teaspoon pepper
4 tablespoons hoisin sauce
4 tablespoons soy sauce
4 tablespoons rice vinegar
2 tablespoons sugar
1 tablespoon minced garlic
2 tablespoons water
1 teaspoon crushed red pepper flakes

In a small bowl, mix together corn starch, salt, garlic powder, and pepper. Pour mixture into a large ziplock bag. Add chicken pieces. Seal and shake to coat the chicken.

In a bowl, combine all remaining ingredients, and whisk to combine. Add half to the crockpot along with the chicken. Cook on low for 4 hours.

Before serving, add remaining sauce to the crockpot. Serve over rice.