

## Slow Cooker Lime Garlic Chicken with Rice

*Think light! Delicate citrus chicken and rice is light on fat and high on flavor.*

- 1 package (1 pound 4 ounces) bone-in skinless chicken thighs
- 1/4 cup fresh lime juice (2 limes)
- 1 1/2 cups chicken broth
- 2 cloves garlic, finely chopped
- 1/2 teaspoon dried thyme leaves
- 1/4 teaspoon pepper
- 2 tablespoons butter or margarine
- 1 cup uncooked instant rice
- Chopped fresh parsley, if desired

1. Place chicken in 3- to 4-quart slow cooker. Add remaining ingredients except rice and parsley.
2. Cover and cook on Low heat setting 8 to 10 hours. During last 15 minutes of cooking, stir in rice.
3. Remove chicken from cooker. Place cooked rice on each serving plate. Top with chicken. Spoon any remaining juices over chicken. Garnish with parsley.