Slow Cooker Roast Chicken

15 baby carrots

1 onion, cut into 1" pieces

2 garlic cloves, sliced

1 teaspoon parsley

1 teaspoon pepper

3/4 teaspoon salt

1/2 teaspoon oregano

1/2 teaspoon sage

1/2 teaspoon chili powder

1 fryer chicken

Place carrots, onion and garlic in the bottom of crock pot.

Combine spices in a small bowl.

Rinse chicken and pat dry.

Rub spice mixture under and on chicken skin.

Cook on low for 4 - 5 hours. Use a thermometer to check the temperature of the breast. (165 degrees)

Let rest 15 minutes before serving.

Slice and serve.