Lemon Crock Pot Chicken

1/2 pound small white potatoes, cubed

1 sweet potato, cubed

baby carrots or 1 large carrot, peeled and sliced into 1" pieces

1 head of garlic, sliced in half

1 lemon

1 Tablespoon fresh parsley

1 Tablespoon fresh rosemary

1 Tablespoon fresh thyme

1 roasting chicken

Put vegetables and garlic in the bottom of the crock pot.

Combine thyme, rosemary, parsley and zest from 1 lemon.

Rub herb mixture under the skin of the chicken.

Place chicken on top of vegetables.

Cook on low for 8 hours.