Slow Cooker Lemon Chicken

8 bone in chicken thighs

1/4 cup olive oil

2 teaspoons salt

1 teaspoon pepper

1 teaspoon paprika

1 teaspoon oregano

1 garlic clove, minced

10 sprigs fresh thyme

2 lemons

2 Tablespoons fresh parsley, chopped

Add chicken, oil, salt, pepper, paprika, oregano and garlic to slow cooker.

Add thyme.

Zest lemons and reserve.  Squeeze juice over chicken in slow cooker.

Cook on low 4-6 hours.

Discard thyme.  Stir parsley and lemon zest into sauce.  Pour over chicken to serve.