



- 1 whole chicken - about 4 pounds
- 1 tablespoon cumin
- 1 tablespoon coarse salt
- 1 teaspoon ground pepper
- 1 tablespoon dried oregano
- 1 large yellow onion, sliced
- 2 large tomatoes, peeled and diced
- 2 jalapeño peppers, seeded and halved
- 4 garlic cloves, smashed
- 1/2 bunch cilantro leaves
- 2 cups chicken stock
- Olive oil

Rinse and pat dry the chicken. Using kitchen shears, butterfly the chicken by removing its back bone. Starting from the bottom cavity, insert the shears as close to the bone as you can and cut towards the neck. Cut down the other side and discard the back bone.

Rub it liberally with olive oil. In a small bowl mix the salt, pepper, cumin and oregano. Rub the chicken with the herbs. If browning, heat a large pan with olive oil and brown all sides evenly.

Place the chicken at the bottom of a large slow cooker. Layer the onion, garlic, tomato, jalapeño and cilantro on top of the bird. Add the chicken broth and cook at low heat for 5 to 6 hours.

Serve and enjoy!

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