

## Lemon Chicken Bone Broth

### INGREDIENTS

- 5280Meat Chicken
- 1/2 Lemon
- 1 Tsp Lemon Zest

1. Place the chicken in a slow cooker and cover with sliced lemons and lemon zest. Add filtered water until it reaches about 2 inches from top of slow cooker.
2. Set slow cooker on low for 24 hours. After about 4 hours, the chicken should be cooked (depending on slow cooker). Once chicken is cooked, take chicken out and set aside to cool.
3. Peel chicken off the bone and set meat aside. Return bones and skin to slow cooker and let it cook for the remaining time.
4. After 24 hours, strain the broth into glass storage containers or serve immediately. You can also add sea salt to taste or any other herbs and spices that you'd like.