Indian Crack Chicken

Ingredients:
20 ounce package chicken thighs
1 small onion
8 ounce package cream cheese
1 1/2 Tbsp Garam Masala
1 1/2 tsp cumin
1 tsp curry powder
1/8-1/4 tsp cayenne, depending on desired hotness
1/8 tsp turmeric
1/4 cup water

Directions:

1. Trim any excess fat from chicken thighs.
2. Coarsely chop the onion and layer some in the bottom of the slow cooker. Cover with one layer of chicken thighs. Repeat layers.
3. Place cream cheese on top of chicken.
4. Add Garam Masala, cumin, curry powder, cayenne and turmeric.
5. Add water, pouring slowly in at the sides to avoid rinsing off the spices.
6. Cover and cook on low for 6-8 hours or overnight.
7. When finished, turn off heat and remove lid. **Note:** *cream cheese will not melt, but will retain shape*
8. Allow to cool and rest for at least 20 minutes.
9. Shred chicken with fork and knife and stir all ingredients together.
10. Serve warm over basmati rice or quinoa or with flatbread. Enjoy!