



SlowCookerSociety.com

*Presents*

# 111 Slow Cooker Chicken Recipes

# Slow Cooker Chicken Recipes

This recipe cookbook for Slow Cookers and Crock-Pots focuses on chicken recipes (they are the most popular). More categories will come soon.

Clicking on any recipe in the table of content will bring you directly to the correct page.

*Note that cooking times may vary from one device to another. There are hundreds of slow cooker models in different sizes. It also depends on the meat and ingredients. We recommend checking the cooking towards the end.*

You can get a Slow Cooker Low to High conversion chart here: <https://slowcookersociety.com/make-favorite-oven-stove-top-recipes-slow-cooker-using-chart/>

So, no more speaking... Happy cooking!

TIP: Click the link below to open the easy to read Flipbook:

[CLICK HERE TO OPEN THE FLIPBOOK](#)

# Slow Cooker Chicken Recipes

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# Slow Cooker Chicken Recipes

## ARROZ CON POLLO



1/4 teaspoon pepper

1/4 teaspoon paprika

1 tablespoon oil

1 medium onion, chopped

1 small red pepper, chopped

1 clove of garlic, minced

1/2 teaspoon dried rosemary leaves



# Slow Cooker Chicken Recipes

1 14 1/2 ounce can crushed tomatoes

1 10 oz package frozen peas

Put chicken in the Crock-pot. In a small bowl, combine remaining ingredients except the peas. Pour over chicken.

Cover: cook on Low 7-9 hours (High 3-4 hours) One hour before serving, add peas. Serve over rice. Makes 4 servings.

# Slow Cooker Chicken Recipes

## ARTICHOKE, CHICKEN AND OLIVES



2 c sliced fresh mushrooms

1 (14.5 oz) can diced tomatoes

1 (8 or 9 oz) pkg. frozen artichokes

1 c chicken broth

1 med onion, chopped

1/2 c sliced pitted ripe olives (or 1/4 cup capers, drained)

# Slow Cooker Chicken Recipes

1/4 c dry white wine or chicken broth

3 tbsp quick cooking tapioca

2-3 tsp curry powder

3/4 tsp dried thyme, crushed

1/4 tsp salt

1/4 tsp pepper

4 c hot cooked couscous

Stir in tapioca, curry powder, thyme, salt, & pepper.

Add chicken.

Spoon some of the tomato mixture over chicken.

Cover & cook on LOW for 7 to 8 hours or on HIGH for 3 1/2 to 4 hours.

Serve with hot cooked couscous.

# Slow Cooker Chicken Recipes

## AUTUMN CHICKEN

2 large or 4 small chicken breasts

2 parsnips 2 carrots 1 acorn squash

1 14.5 oz. can of chicken broth garlic salt

pepper nutmeg honey

Place on top of chicken.

Sprinkle desired amounts of salt, pepper and nutmeg on top of squash and drizzle enough honey on top to lightly cover the squash.

Cook on low 8-10 hours.

# Slow Cooker Chicken Recipes

## BARBECUED CHICKEN #1



4-6 pieces chicken

1 bottle BBQ sauce

1/2 cup white vinegar

1/2 cup brown sugar

1 tsp. mesquite seasoning

1/2 tsp. garlic powder

1/2-1 tsp. red pepper flakes

Mix BBQ sauce with all ingredients listed under it. Place chicken in crock pot. Pour sauce over all.

Cook slowly in crock pot about 4-6 hours.

Serve with corn and potatoes.

# Slow Cooker Chicken Recipes

## BARBECUED CHICKEN #2

1 frying chicken cut up or quartered

1 can condensed tomato soup

3/4 cup chopped onion

1/4 cup vinegar

3 Tablespoons brown sugar

1 Tablespoon Worcestershire sauce

1/2 teaspoon salt

1/4 teaspoon sweet basil

1/4 teaspoon thyme

Combine all other ingredients and pour over chicken.  
Cover tightly and cook at "low" for 6-8 hours.

# Slow Cooker Chicken Recipes

## BARBECUED CHICKEN #3

1 Chicken, cut up and skin removed

1 cup ketchup

3/4 cup brown sugar

3 tablespoons Worcestershire sauce

Combine remaining ingredients and pour over chicken.

Cook 4 hours on high or 6 - 9 hours on low.

Delicious!

# Slow Cooker Chicken Recipes

## BOURBON BREAST OF CHICKEN

4 chicken breasts halves

1/4 c flour

1/2 tsp paprika Salt

2 tbsp butter

2 tbsp oil

2 tbsp onion, chopped

2 tbsp parsley, chopped

1/4 tsp dried chervil

1/4 c bourbon

1 (4 oz) can mushrooms, undrained

1 (10 oz) can tomatoes

1/4 tsp sugar Salt & Pepper

Dredge chicken in flour which has been mixed with paprika and a little salt. Heat butter and oil in a skillet and sauté chicken on both sides until lightly browned. Stir in onion, parsley and chervil and cook a moment. Remove from heat. Place chicken in crock cooker. Combine remaining ingredients and pour over chicken. Cover and cook on LOW for 6 to 7 hours. Serve with noodles or rice.



# Slow Cooker Chicken Recipes

## BRAISED CHICKEN

Chicken legs or thighs

1.5lbs Celery

3 stalks (cubed) White onion

1 (cubed) Garlic

4 to 6 cloves (crushed) Ginger

1 tbsp (diced) Red chilies

3 to 5 (diced, optional) 5 spices powder

A pinch (optional) Light soy sauce

2 tbsp Sugar

2 teaspoons Chicken soup stock

Add in the chicken, and the rest of the ingredients.

Cook for 6 to 8 hours on low.

# Slow Cooker Chicken Recipes

## BRAISED CHICKEN CURRY WITH YAMS

Canola oil

2 lbs chicken legs and thighs

2 large white onions chopped

1 tbsp minced garlic

1 tbsp minced ginger

1/3 cup madras curry powder

1 banana

2 bay leaves

4 cups chicken stock

3 large yams, peeled and chopped salt and black pepper to taste

In a hot stock pot coated with oil, season the chicken and brown on all sides. Put chicken aside. IN the same stockpot, remove all chicken fat, leaving only a coating of oil and sauté onions, garlic and ginger. Caramelize well, then add curry powder. Mix quickly for 2 minutes making sure not to burn the curry powder. Add back the chicken, banana, bay leaves, yams and chicken stock. Check for seasonings. Bring to a boil and then simmer slowly for 1 1/2 - 2 hours. Serve on basmati rice.

Toss it all into the crock pot after adding back the chicken etc.... and leave it on low for about 4 hours.

# Slow Cooker Chicken Recipes

## BRIANNA'S CHICKEN

6 boneless chicken breasts

1/2 cup butter

1 pkg dry Italian salad dressing mix

1 can golden mushroom soup

1/2 cup white wine (cooking wine or regular drinking wine)

4oz. onion & chive cream cheese

pkg angel hair pasta (cook according to box directions)

Stir in Italian salad dressing mix, soup, cream cheese & wine.

Pour over chicken.

Cook on low for 4-5 hours.

Pour over cooked angel hair pasta or any kind of noodle you desire. (Rice works well also).

# Slow Cooker Chicken Recipes

## BROWN RICE AND CHICKEN

1 c. diced cooked chicken

2 onions, chopped

2 stalks celery, chopped

2 c. cooked brown rice

1/4 c. dry white wine

2 c. chicken broth

1 c. sliced almonds

Cook on low 6 to 8 hours or on automatic 4 to 5 hours.

Serve with sliced almonds lightly toasted.

# Slow Cooker Chicken Recipes

## BUFFALO CHICKEN BREASTS



4 Boneless, Skinless Chicken Breasts

1/4 cup hot sauce

2 Tablespoons vinegar

2 Tablespoons melted butter Paprika

Mix together remaining ingredients and pour over chicken.  
Sprinkle with paprika. Cook on Low for 6 to 8 hours.

# Slow Cooker Chicken Recipes

## CANAVAN CHICKEN

4 lbs cut up chicken

1 onion chopped

2 (or more) cloves of garlic, chopped (not pressed)

1 green pepper chopped

1 medium ripe tomato, peeled & chopped

1 cup dry white wine

Pinch of Cayenne pepper

Cover, set on low and cook for 6-8 hours.

If you want you can cook for 5 1/2 and then place chicken on cookie sheets with sides and cook for 30-45 minutes at 350°F to crisp up skin. Serve with crusty French bread.

# Slow Cooker Chicken Recipes

## CARROTS CHICKEN

skinless, boneless chicken breasts

1 medium head cabbage, quartered

1 pound carrots, cut into 1" pieces water to cover

4 cubes chicken bouillon

1 teaspoon poultry seasoning

1/4 teaspoon Greek-style seasoning

2 tablespoons cornstarch

1/4 cup water

Rinse chicken and place in slow cooker. Rinse cabbage and place on top of chicken, then add carrots. Add enough water to almost cover all. Add bouillon cubes and sprinkle liberally with poultry seasoning. Add Greek seasoning to taste (as you would salt and pepper).

Cook on low for 8 hours OR on high for 4 hours.

To Make Gravy: When you're nearly ready to eat, pour off some of the juice and place in a saucepan. Bring to a boil. Dissolve cornstarch in about 1/4 cup water (depending on how thick you like your gravy). Add to saucepan and simmer all together until thick. If desired, season with additional Greek seasoning. Serve gravy over chicken and potatoes, if desired.

# Slow Cooker Chicken Recipes

## CHEESY CHICKEN A LA REBECA

1 can mushroom soup

1 can cream of broccoli soup

1 can broccoli cheese soup

2 pkgs Chicken Breasts (boneless, skinless)

1 can Mixed vegetables

1-2 T Tapioca for thickening

1 cup shredded cheddar cheese

Cover and cook on low about 4-6 hours.

About an hour before serving add mixed veggies, cheese and thicken with tapioca. I served poured over white rice. I thought the flavors blended and complemented each other well.



# Slow Cooker Chicken Recipes

## CHEESY CROCK POT CHICKEN

3 whole boneless chicken breasts

2 cans cream chicken soup

1 can cheddar cheese soup

Put in crock pot and add the three soups straight from the cans. Cook on low all day (at least 8 hrs) do not lift the lid.

Serve over rice or noodles. We did noodles and hubby said it tasted like mac and cheese.

# Slow Cooker Chicken Recipes

## CHEESY CROCK POT CHICKEN 2

6 chicken breasts (boneless & skinless)

Salt & pepper to taste garlic powder, to taste

2 cans cream of chicken soup

1 can cheddar cheese soup

Cook on low 6 to 8 hours.

Serve over rice or noodles. I cooked on high for 4 hours and it was fine. I also served mine with rice.

# Slow Cooker Chicken Recipes

## CHEESY CROCK POT CHICKEN AND VEGETABLES

1/3 c. diced Canadian bacon or ham

2-3 carrots, sliced or chopped

2-3 celery ribs, sliced or chopped

1 small onion, sliced or chopped

2 cans mushrooms or

1/4 lb fresh, sliced

1 can green beans, drained very well

1/4 c. water

Layer in crock pot in order given.

2-3 lbs. chicken, cut up. Put on top of veggies, largest pieces first.

2 tsp. chicken bouillon granules

1 Tbs. chopped fresh parsley

3/4 tsp. poultry seasoning

Mix together and sprinkle over chicken pieces.

1 can condensed cheddar cheese soup 1 Tbs. flour

# Slow Cooker Chicken Recipes

1/4 c. parmesan cheese

Mix together and drop on top of chicken, DO NOT STIR.

Cover and cook on high 3-4 hours, or low 6-8 hours.

Make noodles OR rice OR mashed potatoes to serve over.

This is a very versatile dish, use more/less/different veggies (I often clean out the fridge into the crock pot for this) and if the sauce is too thin you can thicken with a little cornstarch or parmesan cheese before serving.

# Slow Cooker Chicken Recipes

## CHICKEN A LA ANNA & THE KING

1 can cream of chicken soup

3 tbsp. flour

1/4 tsp. pepper

Dash of cayenne pepper

1 lb. boneless, skinless chicken breasts, cut into cubes

1 celery rib, chopped

1/2 c. chopped green pepper

1/4 c. chopped onion

1 package (10 oz.) frozen peas, thawed

2 tbsp. diced pimentos, drained Hot cooked rice

Combine soup, flour and peppers in crock pot, stir until smooth. Stir in chicken, celery, onion and green pepper.

Cover and cook on low 7-8 hours or until meat is cooked through. Stir in peas and pimentos. Cook 30 minutes longer.

Serve over rice.

# Slow Cooker Chicken Recipes

## CHICKEN CACCIATORE #1

1 large onion, thinly sliced

1 1/2 lb. skinless, boneless chicken breasts

2 (6 oz each) cans tomato paste

8 oz. fresh sliced mushrooms

1/2 tsp. salt

1/4 tsp. pepper

2 cloves garlic, minced

1 tsp. oregano

1/2 tsp. basil 1 bay leaf

1/4 c. dry white wine

1/4 c. water

Put sliced onion in bottom of crock pot. Add chicken pieces. Stir together tomato paste, mushrooms, salt, pepper, garlic, herbs, white wine and water. Spread over chicken.

Cover; cook on Low 7 to 9 hours (High: 3 to 4 hours).  
Serve chicken pieces over hot spaghetti or vermicelli.

# Slow Cooker Chicken Recipes

## CHICKEN CACCIATORE #2

1 lg. onion, thinly sliced 3 lbs. cut up chicken

2 (6 oz.) cans tomato paste 4 oz. sliced mushrooms 1 tsp. salt

1 to 2 cloves garlic, minced 1 to 2 tsp. oregano 1/2 tsp. celery seed 1 bay leaf

1/2 c. water

Place onions in bottom of crock pot. Add chicken pieces. Stir together remaining ingredients. Pour over chicken.

Cook on low 7 to 9 hours; high 3 to 4 hours.

Serve over spaghetti.

# Slow Cooker Chicken Recipes

## CHICKEN CACCIATORE #3

1 can tomatoes, diced

2 cans (small ones) tomato paste

1/2 c. dry white wine

1 can mushrooms

1 small onion, sliced

4 cloves garlic, sliced

1 Tbl Italian Seasoning

1 tsp basil

1 tsp oregano

Mix all ingredients together and pour over the top of the chicken. Cook on LOW all day (eight to ten hours).



# Slow Cooker Chicken Recipes

## CHICKEN CACCIATORE #4

1 large onion, thinly sliced

2-1/2-3 lbs chicken cut up 2

6 oz cans tomato paste

4 oz can sliced mushrooms, drained

1 tsp salt

1/4 cup dry white wine

1/4 tsp pepper

1-2 garlic cloves, minced

1-2 tsp dried oregano

1/2 tsp dried basil

1/4 tsp celery seed

1 bay leaf

Place onion in crock pot. Add chicken.

Combine remaining ingredients. Pour over chicken

Cover: Cook on Low 7-9 hours or High 3-4 hours Serve over spaghetti.

# Slow Cooker Chicken Recipes

## CHICKEN CACCIATORE #5



4 boneless skinless chicken breasts

4 cups baby carrots

4 cups cubed potatoes

1 jar of spaghetti sauce

Put first three ingredients in crock pot; pour sauce on top.

Cook on Low for 6 - 8 hours.

Serve over Spaghettis

# Slow Cooker Chicken Recipes

## CHICKEN CASABLANCA



1 large onion, sliced

1 teaspoon fresh ginger, grated

2 cloves garlic, minced

3 large carrots, diced

2 large potatoes, peeled and diced 1 medium zucchini, sliced

1" thick 1 15 oz. can garbanzo beans, drained

3 lbs. Boneless, skinless chicken breast pieces

1/2 teaspoon cumin

1/2 teaspoon turmeric

1/2 teaspoon salt

# Slow Cooker Chicken Recipes

1/2 teaspoon pepper

1/4 teaspoon cinnamon

1/4 teaspoon cayenne pepper

1 14 1/2 oz. can chopped tomatoes 2 tablespoons chopped parsley 1 tablespoon chopped cilantro

Combine first eight ingredients in crock pot. Combine spices in small bowl and sprinkle over ingredients in crock pot.

Add chopped tomatoes. Cover; cook on Low 8 to 10 hours (High 4 to 5 hours).

Stir in parsley and cilantro before serving.

Serve over cooked rice.

# Slow Cooker Chicken Recipes

## CHICKEN CASSEROLE

4 lg. chicken breasts

1 sm. can cream of chicken soup

1 sm. can cream of celery soup

1 sm. can cream of mushroom soup

1/2 c. diced celery 1 c. Minute Rice

Mix in slow cooker the soups and rice. Place chicken on top of mixture, then sprinkle diced celery over chicken. Cook on low for 4 hours. Makes 4 servings.

## CHICKEN CHEESE SAUCE

Place two chicken breast halves in crock pot (frozen or thawed)

Mix together one can cream of chicken soup & half soup can of white wine; pour over chicken Place two slices Swiss cheese over top of chicken breasts (processed cheese melts and blends more easily)

Cook in crock pot for 2-3 hours (on high) or 3-4 hours (on low) Serve over steamed rice.

(This recipe is also good with a little lemon juice in place of the wine.)

# Slow Cooker Chicken Recipes

## CHICKEN CORDON BLEU



4-6 chicken breasts (pounded out thin)

4-6 pieces of ham

4-6 slices of Swiss cheese

1 can cream of mushroom soup (can use any cream soup).

1/4 c. milk

Put ham and cheese on chicken. Roll up and secure with a toothpick. Place chicken in crock pot, so it looks like a triangle. Layer the rest on top. Mix soup and milk. Pour over top of chicken. Cover and cook on low for 4 hours or until chicken is no longer pink. Serve over noodles with the sauce it makes.

# Slow Cooker Chicken Recipes

## CHICKEN BREASTS & MUSHROOMS

4 chicken breasts

1 can cream of mushroom soup 1 can cream of chicken soup 8 oz. jar sliced mushrooms 1 tsp. sugar

1 tsp. garlic powder salt & pepper to taste 1 tsp. Greek seasoning

1 pkg. egg noodles, cooked

Combine soups, sugar, & mushrooms & place in crock pot.

Wash chicken breasts & sprinkle with garlic powder, Greek seasoning, salt, & pepper.

Put in crock pot. Cook on high 4-5 hours or low 8-10 hours.

Cook noodles according to pkg. directions & add margarine as desired.

Serve with prepared chicken breasts.

# Slow Cooker Chicken Recipes

## CHICKEN CREOLE STYLE

3 lbs. chicken thighs

1 cup celery, diced

1 red bell pepper, sliced

1 green bell pepper, sliced

1 onion, sliced

1 can sliced mushrooms

1 can tomatoes

1 tsp. garlic powder

1 tsp. sugar

1 tsp. Cajun seasoning

1/2 tsp. paprika

salt & pepper to taste

Louisiana hot sauce to taste 2 cups minute rice, cooked Place chicken in bottom of crock pot. Combine remaining ingredients (except rice) & add to crock pot.

Cook on high 4 to 5 hours or on low 7-8 hrs. Cook rice according to package direction. Spoon Creole mixture over hot cooked rice.



# Slow Cooker Chicken Recipes

## CHICKEN and DUMPLINGS



4 Tablespoons butter

1 Tablespoon vegetable oil 1 onion - chopped

3 pounds your favorite chicken parts - cut up 2 cups chicken broth

2 stalks celery

1 tablespoon minced parsley

2 carrots - peeled, sliced

1 tsp black pepper

Salt to taste

1/2 tsp ground allspice

# Slow Cooker Chicken Recipes

1 cup dry white wine (optional but really adds a nice taste)

1 can refrigerated biscuits

1/2 cup heavy cream

2 tablespoons flour

In a large skillet, brown onion in butter and oil just until tender, then brown chicken parts and place all in a 6-quart crock pot.

Add remaining ingredients except heavy cream, flour and biscuits. Cook on high 2-1/2 to 3 hours, or on low 5 to 7 hours.

When chicken is done, remove pieces to plate and let cool, then debone. While chicken is cooling, mix flour and cream together, then stir into crock pot. Open biscuits and cut each biscuit into 4 pieces.

Drop into crock pot and turn on high.

These will need to cook about 30 minutes, until they are firm.

Return chicken meat to crock pot after deboning and serve. You can use your own homemade biscuit recipe or canned if you prefer.

# Slow Cooker Chicken Recipes

## CHICKEN ENCHILADAS #1

boneless, skinless chicken (can still be frozen)

1 large can enchilada sauce (green or red) medium or large flour tortillas shredded cheese

Empty enchilada sauce into the slow cooker and place chicken filets into the sauce. Cook on low setting all day. Scoop out chicken and cut or shred onto a plate. Spread a tortilla on another plate and arrange some chicken into a "stripe" down the middle. Sprinkle liberal shredded cheese, and ladle some sauce over it. Roll the tortilla up, ladle more sauce over it, and sprinkle more cheese. Place in the microwave for about 20 seconds on High to melt the cheese. More microwave time may be needed for multiple enchiladas on one plate.

## CHICKEN ENCHILADAS #2

1 Lg. can Enchilada sauce

4 chicken breasts

2 cans cream of chicken soup 1 sm. can sliced black olives 2 dozen corn tortillas 1 chopped onion

1 pkg sharp cheddar cheese

Cook chicken and shred. Mix soup, olives and onions. Cut tortillas in wedges. Layer slow cooker with sauce, tortillas, soup mix, chicken and cheese all the way to top, ending with cheese on top. Cook on low temp all day.

# Slow Cooker Chicken Recipes

## CHICKEN FRICASSEE

Reduced Fat

1 can reduced fat cream of chicken soup

1/2 soup can water

1/2 cup chopped onions

1 teaspoon paprika

1 teaspoon lemon juice

1 teaspoon rosemary

1 teaspoon thyme

1 teaspoon salt

1/4 teaspoon pepper

4 skinless boneless chicken breast non-stick cooking spray

Spray slow cooker with non-stick cooking spray. Place chicken in slow cooker. Mix remaining ingredients together and pour over chicken. Cover and cook on low 6-8 hours.

1 hour before serving, prepare chive dumplings: 3 tbl. shortening 1 1/2 cups flour 2 tsp. baking powder 3/4 tsp. salt, 3 tbl.fresh, chopped chives, or 2 tbl. dried chives 3/4 cup skim milk

# Slow Cooker Chicken Recipes

Mix dry ingredients and shortening.

Add chives and milk, combine well.

Drop by teaspoons full onto hot chicken and gravy.

Cover and cook on high for 45-60 minutes.

Serve with mashed potatoes and vegetables, or over hot, cooked noodles.

# Slow Cooker Chicken Recipes

## CHICKEN MERLOT WITH MUSHROOMS



2 1/2 to 3 lbs. meaty chicken pieces, skinned

3 c. sliced fresh mushrooms

1 large onion, chopped

2 cloves garlic, minced

3/4 c. chicken broth

1 6-ounce can tomato paste

1/4 c. dry red wine (such as Merlot) or chicken broth

2 tbsp. quick-cooking tapioca

2 tbsp. snipped fresh basil or 1 1/2 tsp. dried basil, crushed

# Slow Cooker Chicken Recipes

2 tsp. sugar

1/4 tsp. salt

1/4 tsp. pepper

2 c. hot cooked noodles

2 tbsp. finely shredded Parmesan cheese

Rinse chicken; set aside. In a 3 1/2-4-or 5-quart crockery cooker place mushrooms, onion, and garlic.

Place chicken pieces on top of the vegetables.

In a bowl combine broth, tomato paste, wine or chicken broth, tapioca, dried basil (if using), sugar, salt, and pepper.

Pour over all.

Cover and cook on low-heat setting for 7 to 8 hours or on high-heat setting for 3 1/2 to 4 hours. If using, stir in fresh basil.

To serve, spoon chicken, mushroom mixture, and sauce over hot cooked noodles. Sprinkle with Parmesan cheese.

# Slow Cooker Chicken Recipes

## CHICKEN LASAGNA FLORENTINE



2 (10.5oz) cans condensed reduced-fat cream of chicken

1 pkg frozen chopped spinach

(10oz) thawed, drained and squeezed

1 (9oz) package frozen diced cooked chicken

1 (8oz) carton reduced fat sour cream

1 cup 1% milk

1/2 cup (2oz) Parmesan cheese

1/3 cup chopped onion

1/2 tsp salt



# Slow Cooker Chicken Recipes

1/4 tsp pepper

1/8 tsp ground nutmeg

9 uncooked lasagna noodles Cooking Spray

1 cup shredded part skim mozzarella

Combine first 10 ingredients in large bowl and stir well.

Coat CP with spray and place 3 uncooked lasagna noodles in bottom of cooker. Break noodles in half as necessary to fit.

Spread 1/3 spinach mixture over noodles; sprinkle with 1/3 cup mozzarella. Layer 3 more noodles, half REMAINING spinach mixture, and 1/3 cup mozzarella.

Top with remaining noodles and spinach. Sprinkle with remaining cheese.

Cover with lid; cook on high 1 hour and reduce to low 5 hours or until done.

# Slow Cooker Chicken Recipes

## CHICKEN & NOODLES

2 1/2 to 3 1/2 pound broiler/fryer chicken cut up

1 cup chicken broth

2 cups water

1 package (8 ounces) egg noodles Salt and pepper to taste

Place chicken in crock-pot.

Season with salt and pepper; add all liquid. Cover and cook on Low 8 to 10 hours (High 4 to 5 hours) Remove chicken from broth.

Turn slow cooker to high and add noodles. Bone chicken and cut up meat. Stir chicken into noodles.

Cover and cook 30 to 45 minutes, stirring occasionally.

# Slow Cooker Chicken Recipes

## CHICKEN & NOODLES 2

4 carrots, sliced

4-5 pieces chicken

1 small onion, chopped

2 cups water

4 chicken bouillon cubes

1 tsp garlic salt

salt & pepper, to taste

1 lb egg noodles

Place carrots in CP, followed by all ingredients except noodles.

Cook on LOW for 8 hours. At the end of cooking time, cook egg noodles on stovetop. While noodles cook, remove chicken from CP & cut into bite-size pieces.

Return chicken & noodles to CP. If desired, thicken broth with cornstarch & water. Just be sure to add some of the broth to your cornstarch mixture first.

This will prevent any lumps from forming.

# Slow Cooker Chicken Recipes

## CHICKEN NOODLE SOUP

3 carrots, peeled and cut into chunks

3 stalks celery, cut into chunks

1 large onion, quartered

3 boneless skinless chicken breast halves

2 cans chicken broth

2 to 3 soup cans of water

a generous shake of dried dill and a generous shake of dried parsley

8 oz. noodles or broad noodles

Put vegetables in crock pot. Add chicken. Pour in broth and water. Add dill and parsley.

Cover and cook on low 8 hours. Remove veggies and chicken from crock pot. Add noodles, turn to high and heat while you shred the chicken and mince the veggies. Run the veggies through the food processor.

Return chicken and veggies to crock pot and heat through. It takes the noodles about 20 minute to cook. Serves about 6 hungry folks.

I use a 5 qt crock pot for this. I also use frozen chicken breast right out of the freezer.

# Slow Cooker Chicken Recipes

## CHICKEN AND PASTA

1 T cooking oil

1 lb boneless skinless chicken breasts (cut into bite sized pieces)

1 can of Cream of Chicken soup 1/2 cup water

1 bag frozen seasoned pasta and veggie combo (I like the one with corkscrew pasta and cheddar cheese)

Heat the oil and then brown the chicken in it.

Set the chicken aside and add soup, water, and the pasta/veggie combo.

Heat to a boil. Return the chicken to the pan and reduce the heat to low.

Cover and cook for 5 min. or until the chicken is no longer pink. Stir occasionally.

# Slow Cooker Chicken Recipes

## CHICKEN PARMESAN AND MOZZARELLA CHEESE

3 Chicken breasts

1 Egg

1 t Salt

1/4 ts Pepper

1 c Dry bread crumbs

1 1/4 c Butter

1 can Pizza sauce

10 1/2 oz 6 slices Mozzarella cheese

Parmesan cheese

If using whole chicken breasts, cut in to halves.

In bowl beat egg salt and pepper dip chicken into egg. Then coat with crumbs. In large skillet sauté chicken in butter. Arrange chicken in pot.

Pour pizza sauce over chicken. Cover and cook on low 6 to 8 hours. Add mozzarella cheese, sprinkle parmesan cheese on top.

Cover and cook 15 minutes.

# Slow Cooker Chicken Recipes

## CHICKEN PARMESAN CHEESE

3 Chicken breasts

1 Small egg plant sliced

1 Egg

10 1/2 oz Can pizza sauce

1 ts Salt

6 Slices mozzarella cheese

1/4 ts Pepper

1 c Dry bread crumbs 1/2 c Butter

If using whole chicken breasts, cut into halves. In a bowl beat egg, salt, and pepper. Dip chicken into the egg, then coat with crumbs.

In a large skillet or slow cooker with a browning unit, sauté chicken in the butter. Arrange eggplant and the chicken in pot, (place eggplant on the bottom or it will not cook completely.)

Pour pizza sauce over the chicken. Cover and cook on low 6 to 8 hours. Add mozzarella cheese; sprinkle Parmesan cheese on top.

Cover and cook 15 minutes.

# Slow Cooker Chicken Recipes

## CHICKEN IN A POT

3 lb whole chicken

2 carrots, sliced

2 onions, sliced

2 celery stalks with leaves,

1 ts basil 2 ts salt

1/2 ts black pepper

1/2 c chicken broth or wine

Put carrots, onions, and celery in bottom of CROCK-POT. Add whole chicken.

Top with salt, pepper, liquid. Sprinkle basil over top.

Cover and cook until done-low 8 to 10 hours. (High 3 to 4 hours, using 1 cup water).

Remove chicken and vegetables with spatula.



# Slow Cooker Chicken Recipes

## CHICKEN AND RICE

Boneless, skinless chicken breast (2-3 lbs)

Chicken Flavored Rice Cream of Celery soup Cream of Chicken soup 1 cup

Water

Salt

Put rice in crock pot, and water.

Combine soups and layer on top of rice.

Salt chicken and layer chicken in pot.

Set on high for 4-5 hours or low or auto shift for 7-10 hours.

# Slow Cooker Chicken Recipes

## CHICKEN SAUSAGE CASSOULET

1 package Frozen lima beans

1 cup Tomato juice

1 Carrot - 1/2 inch pcs

1 Stalk celery - 1/2" pcs

1 Onion - chopped

1 Clove garlic - minced

1 Bay leaf

1 teaspoon Chicken bouillon granules

1/2 teaspoon Dried basil - crushed

1/2 teaspoon Dried oregano - crushed

3 Boneless chicken breasts

3 Chicken drumsticks

8 ounces Smoked kielbasa

Place carrots, limas, celery and onions on bottom of slow cooker which has been sprayed with Pam.

Combine herbs, juice and bouillon and add to vegetables.

# Slow Cooker Chicken Recipes

Place chicken on top of vegetables.

Cut sausage into pieces. Put chicken and sausage on top of vegs Cover slow cooker and cook on Low heat for 10 hours or on high for 5 hours.

Remove bay leaf before serving.

# Slow Cooker Chicken Recipes

## CHICKEN AND SAUSAGE PAELLA PARTY



2 1/2 to 3 lbs. meaty chicken pieces

1 tbsp. cooking oil

8 oz. cooked smoked turkey sausage, halved lengthwise and sliced

1 large onion, sliced

3 cloves garlic, minced

2 tbsp. snipped fresh thyme or

2 tsp. dried thyme, crushed

1/4 tsp. black pepper

# Slow Cooker Chicken Recipes

1/8 tsp. thread saffron or 1/4 tsp. ground turmeric

1 14 1/2 oz. can reduced-sodium chicken broth

1/2 c. water

2 c. chopped tomatoes

2 yellow or green sweet peppers, cut into very thin bite-size strips

1 c. frozen green peas

3 c. hot cooked rice

Skin chicken. Rinse chicken; pat dry. In a large skillet brown chicken pieces, half at a time, in hot oil. Drain off fat.

In a 3 1/2, 4, or 5 quart crockery cooker place chicken pieces, turkey sausage, and onion. Sprinkle with garlic, dried thyme (if using), black pepper, and saffron or turmeric.

Pour broth and water over all. Cover; cook on low-heat setting for 7 to 8 hours or on high-heat setting for 3 1/2 to 4 hours.

Add the tomatoes, sweet peppers, peas, and if using, the fresh thyme to the cooker.

Cover; let stand for 5 minutes.

# Slow Cooker Chicken Recipes

## CHICKEN IN SPICY SAUCE

1/2 cup tomato juice

1/2 cup soy sauce

1/2 cup brown sugar

1/4 cup chicken broth

3 cloves garlic minced

1 whole chicken, cut in skinless serving size pieces or favorite parts

Dip each piece of chicken in the sauce.

Place in the slow cooker. Pour remaining sauce over the top.

Cook on low for 6-8 hours or high 3-4 hours.

# Slow Cooker Chicken Recipes

## CHICKEN SOUP

2 carrots

2 celery stalks

2 onions

3 boneless, skinless chicken breast

2 tsp salt

1/2 tsp pepper

4 cups chicken broth

4 to 5 cups water

1 T dried parsley

1 T dried dill

6 oz noodles

Slice carrots, celery and onion. Place in crock pot. Add chicken, broth, water, and spices. Cover and cook on low 8 to 10 hours. One hour before serving, remove chicken and vegetables from pot. Add 6oz. noodles to pot, cover and turn to high. While noodles are cooking, shred the chicken and mince the vegetables (I run mine through the food processor). Return chicken and veggies to the pot. Cook till noodles are done.

# Slow Cooker Chicken Recipes

## CHICKEN SOY SAUCE

2 chicken bouillon cubes dissolved in 1/2 c. hot water

1/4 c. brown sugar

1/4 c. vinegar

1 Tbsp. soy sauce

1/2 c. catsup Sliced onion Salt

Enough chicken to feed your family- boneless skinless breasts or thighs work best  
Place chicken in crock pot.

Sprinkle with salt and top with as many onion slices as desired.

Combine rest of ingredients and pour over onions.

Cook on low 6 to 8 hours.

Great served on potato rolls as sandwiches.



# Slow Cooker Chicken Recipes

## CHICKEN STEW

2 lb Chicken breasts/skinless Boneless/ cut in 1 inch cubes

2 can Fat-free chicken broth

3 c Potatoes; peel, cubed

1 c Onion; chopped

1 c Celery; sliced

1 c Carrots; sliced thin

1 ts Paprika

1/2 ts Pepper

1/2 ts Rubbed sage

1/2 ts Dried thyme

6 oz No-salt-added tomato paste

1/4 c Cold water 3 tb Cornstarch

In a crock pot, combine the first 11 ingredients; cover and cook on HIGH for 4 hours. Mix water and cornstarch until smooth; stir into stew.

Cook, covered, 30 minutes more or until the vegetables are tender.

# Slow Cooker Chicken Recipes

## CHICKEN STEW MEXICAN STYLE

2 lbs skinless boneless chicken breasts cut into 1 1/2" pieces

4 med russet potatoes, peeled and cut very small

1 (15 oz) can mild salsa

1 (4 oz) can diced green chilies

1 (1 1/4 oz) pkg taco seasoning mix

1 (8oz) can tomato sauce

Mix all ingredients together in slow cooker, cook 7-9 hours on low. Serve with warm flour tortillas.

# Slow Cooker Chicken Recipes

## CHICKEN STROGANOFF

1 cup sour cream

1 tablespoon Gold Medal all-purpose flour

1 envelope (.87 to 1.2 oz) chicken gravy mix

1 cup water

1 lb. boneless, skinless chicken breast halves, cut into 1" pieces

1 16 oz. bag frozen stew vegetables, thawed

1 4-oz. jar sliced mushrooms, drained

1 cup frozen peas, thawed

1 1/2 cups Bisquick Original or Reduced Fat baking mix 4 green onions, chopped

1/2 cup milk

Mix sour cream, flour, gravy mix and water in 3 1/2 to 4-quart Crock pot until smooth. Stir in chicken, stew vegetables and mushrooms. Cover and cook on low heat setting 4 hours or until chicken is tender and sauce is thickened. stir in peas. Mix baking mix and onions. Stir in milk just until moistened. Drop dough by rounded tablespoonfuls onto chicken-vegetable mixture.

Cover and cook on high heat setting 45 to 50 minutes or until toothpick inserted in center of dumplings comes out clean.

Serve immediately.

# Slow Cooker Chicken Recipes

## CHICKEN AND STUFFING

4 Chicken Breast, Boned and Skinned

4 Slices Swiss Cheese

1 Can Cream of Chicken soup

1 Can Cream of Mushroom soup

1 Cup Chicken Broth

1/4 Cup Milk

2 Cups Pepperidge Farm Herb Stuffing Mix

1/2 Cup Melted butter Salt and pepper to taste

Season chicken breasts with salt and pepper and place chicken breasts in crock pot. Pour chicken broth over chicken breasts.

Put one slice of Swiss cheese on each breast. Combine both cans of soup and milk. Cover chicken breasts with soup mixture.

Sprinkle stuffing mix over all. Drizzle melted butter on top.

Cook on low for 6-8 hours.

# Slow Cooker Chicken Recipes

## CHICKEN THIGHS



6 chicken thighs (remove skin)

1 can Italian-style diced tomatoes (28 oz) salt and pepper

Throw these in the slow cooker and cook on high for about 3 hours. Serve with egg noodles. Can it be more simple?!

IF you don't love garlic, use regular tomatoes, but this had a wonderful garlic flavor, we thought.

Even the kids liked it, and they usually won't eat anything with sauce. The "sauce" is VERY liquidy, so if you want a more gravy-ish sauce, add some tapioca at the beginning (I'm doing it that way next time), or partially drain the tomatoes before cooking.

# Slow Cooker Chicken Recipes

## CHICKEN TORTILLA BEAN SOUP

4-6 Tbsp. El Cid Mexican Bean Seasoning (more or less to taste)

2 lbs. boneless Chicken

2 cups dry black beans

½ cup chopped yellow onion

¼ cup chopped red bell pepper

½ cup chopped celery

½ cup chopped carrots

½ cup chopped cilantro

½ cup shredded Monterey Jack or Cheddar Cheese

¼ cup of sour cream

¼ cup tortilla strips

1 (7 oz.) can diced mild green chilies 9 cups water

Crock-Pot Method: Cut meat into 1" cubes. In Crock-Pot, add meat, beans, onions, peppers, celery, carrots, seasoning and 9 cups water.

Cook on high for 2 hours, reduce to low and cook for 6-8 hours. Top with cilantro, cheese, sour cream and tortilla strips.

# Slow Cooker Chicken Recipes

## CHICKEN TORTILLAS A LA RODRIGUO

Meat from 1 whole chicken OR canned chicken or parts

1 can cream of chicken soup

1/2 c. green chili salsa

2 tbsp. quick cooking tapioca

1 med. onion, chopped

1 1/2 c. grated cheese

1 doz. corn tortillas Black olives

Tear chicken into bite size pieces, mix with soup, chili, salsa and tapioca. Line bottom of crock pot with 3 corn tortillas, torn into bite size pieces.

Add 1/3 of the chicken mixture. Sprinkle with 1/3 of the onion and 1/3 of the grated cheese. Repeat layers of tortillas topped with chicken mixture, onions and cheese.

Cover and cook on low 6 to 8 hours or high for 3 hours. Garnish with sliced black olives.

# Slow Cooker Chicken Recipes

## CHICKEN A LA TREVOR

4 chicken breasts, boned

1 can cream of chicken soup

1 can cream of mushroom soup 1 tsp. sugar

1/4 cup flour 1/2 tsp. garlic powder

8 oz. sour cream

1 pkg. noodles, cooked

Remove bone from chicken breasts & cut into strips.

Place in bottom of crock pot. Combine soups, sugar, & garlic powder. Pour over chicken.

Cover & cook on high 3 to 4 hours or on low for 7 to 9 hours. Combine flour & sour cream & stir into cooked chicken mixture.

Continue cooking 25 to 30 minutes or until thickened.

Serve over noodles cooked according to package directions.



# Slow Cooker Chicken Recipes

## CHICKEN & VEGETABLE BAKE

8 chicken thighs

1 pkg. frozen vegetables

2 cans whole potatoes, drained " 1 can water chestnuts

1 tsp. garlic powder Salt & pepper

1 bottle Italian salad dressing

Sprinkle chicken with salt, pepper, & garlic powder.

Place chicken in bottom of crock pot.

Add remaining ingredients.

Cook on low for 8 to 10 hours or high for 4 to 6 hours.

# Slow Cooker Chicken Recipes

## CHIPOTLE CHICKEN

4 boneless chicken breasts

1 can of enchilada sauce

2 or 3 regular jars of salsa (If you want it spicy you can put a chipotle chili or two in the sauce (I don't!))

Cook on high for 5 hours when chicken is frozen.

Take meat out and shred.

Stir box of instant rice into salsa, let cook, and you have a rice dish!

Serve the chicken on tortillas with whatever toppings you'd like!

# Slow Cooker Chicken Recipes

## COQ AU VIN



12 sm White onions, peeled

4 lb Roasting chicken, cut up

1/2 ts Salt

1/4 ts Black pepper

1/4 c Brandy or cognac

2 ea Cloves garlic, peeled and crushed

1/4 ts Ground thyme 1 ea Bay leaf

1 1/2 c Dry, strong red wine

5 tb All purpose flour

# Slow Cooker Chicken Recipes

1 c Chicken bouillon

3/4 lb Fresh mushrooms, wiped and stemmed

1 tb Butter or margarine

1/4 ts Salt

1 tb Chopped fresh parsley

To cook: Place the onions in the slow cooker. Remove the fat from the vent of the chicken and dice it. In a large skillet over medium heat, heat the fat until it is rendered. Discard the shriveled bits and sauté the chicken until well browned.

Season with 1/2 tsp salt and the pepper. Warm the brandy in a ladle or a small saucepan; light it with match and pour it over the chicken. When the flame dies, lift the chicken into the slow cooker and add the garlic, thyme, and bay leaf. Pour the wine into the hot skillet and scrape up the pan juices.

Dissolve the flour in the bouillon, turn it into the skillet and bring to simmering, stirring briskly to prevent lumps. Turn into the slow cooker.

Cover and cook on Low 7-9 hours. Before serving: About 10 minutes before serving, in a medium skillet, sauté the mushrooms in the butter over medium high heat. In about 5 minutes, they will be tender and the moisture will have evaporated from the skillet.

Season with 1/4 tsp salt and add to the chicken casserole. If the sauce seems thin, simmer it in the mushroom skillet long enough to thicken to the consistency of heavy cream. Garnish the Coq au Vin with parsley before serving.

# Slow Cooker Chicken Recipes

## COQ AU VIN A LA FRANCAISE

2-1/2 lb chicken cut up (I used boneless, skinless chicken breasts)

1 clove garlic crushed

1 teaspoon salt

1/4 teaspoon pepper

1/2 teaspoon dried thyme

6 bacon slices, diced

2/3 cups sliced green onions

1 cup chicken broth

8 small white onions, peeled

1 cup burgundy wine

1/2 LB whole mushrooms chopped parsley

8 small new potatoes scrubbed

In large skillet, sauté diced bacon and green onions until bacon is crisp.

Remove and drain on paper towel.

# Slow Cooker Chicken Recipes

Add chicken pieces to skillet and brown well on all sides.

Remove the chicken when it has browned and set aside.

Put peeled onions, mushrooms, and garlic in Crockpot.

Add browned chicken pieces, bacon and green onions, salt, pepper, thyme, potatoes and chicken broth.

Cover and cook on Low 6 - 8 hours (High 3-4).

During the last hour add Burgundy and cook on high. Garnish with chopped parsley.

# Slow Cooker Chicken Recipes

## COUNTRY CREW CHICKEN BREASTS

2 medium-size Granny Smith apples

1 small onion, finely chopped

1 small green bell pepper, seeded and finely chopped

3 cloves garlic, minced or pressed

2 tablespoons dried currants

1 tablespoon curry powder

1 teaspoon ground ginger

1/4 teaspoon ground red pepper (cayenne)

1 can (about 14 1/2 oz.) diced tomatoes

6 small skinless, boneless chicken breast halves (about 1 3/4 lbs. total)

1/2 cup chicken broth

1 cup long-grain white rice

1 pound large raw shrimp, shelled and deveined 1/3 cup slivered almonds Salt

Chopped parsley

Quarter, core, and dice unpeeled apples.

# Slow Cooker Chicken Recipes

In a 4-quart or larger electric slow cooker, combine apples, onion, bell pepper, garlic, currants, curry powder, ginger, and red pepper; stir in tomatoes. Rinse chicken and pat dry; then arrange, overlapping pieces slightly, on top of tomato mixture.

Pour in broth.

Cover and cook at low setting until chicken is very tender when pierced (6 to 7 hours).

Carefully lift chicken to a warm plate, cover lightly, and keep warm in a 200 degree oven.

Stir rice into cooking liquid. Increase cooker heat setting to high; cover and cook, stirring once or twice, until rice is almost tender to bite (30 to 35 minutes).

Stir in shrimp, cover and cook until shrimp are opaque in center; cut to test (about 10 more minutes).

Meanwhile, toast almonds in a small nonstick frying pan over medium heat until golden brown (5 to 8 minutes), stirring occasionally.

Set aside.

To serve, season rice mixture to taste with salt. Mound in a warm serving dish; arrange chicken on top. Sprinkle with parsley and almonds.



# Slow Cooker Chicken Recipes

## COUNTRY CHICKEN STEW AND BASIL DUMPLINGS

12 small white onions water

1 pound boneless skinless chicken thighs

1 pound boneless skinless chicken breasts halves

1/2 Tablespoon chopped fresh basil leaves (or 1/2 teaspoon dried, crumbled)

salt and pepper to taste

1 large red bell pepper cut into 1" squares

4 cloves garlic - thinly sliced

2 cups canned chicken broth

1/3 cup dry white wine

2 Tablespoons all purpose flour

2 Tablespoon butter - room temperature

1 pound fresh asparagus - cut into 1-1/2" lengths DUMPLINGS:

1 cup buttermilk and baking mix 1/3 cup whole milk

1/4 cup chopped fresh basil leaves (or 1 Tablespoon dried, crumbled)

# Slow Cooker Chicken Recipes

Using a sharp knife, make a small X in the root end of each onion.

Bring a saucepan of water to boil. Add the onions, lower the heat, and simmer for 5 minutes. Drain and rinse under running cold water. Slip skins off onions.

Rinse chicken and pat dry.

Quarter the thighs and chicken breast halves.

Stir in basil and season with salt and pepper. Put chicken pieces in a 3-1/2 quart or larger crockery slow-cooker.

Top with onions, bell peppers, and garlic. Pour in stock, and wine. DO NOT stir. Cover and cook on LOW for 6 - 8 hours or HIGH for 2 - 2-1/2 hours.

Stir the stew. If cooking on LOW, change setting to HIGH.

In a small bowl, blend together the flour and butter. Stir into slow-cooker. cook, stirring until sauce begins to thicken, about 5 minutes.

Stir in asparagus. In medium bowl, combine dumpling ingredients until evenly moistened.

Drop by Tablespoons onto hot stew in 6 small rounds.

Cover and cook for another 25 to 30 minutes, until dumplings are cooked through.

Serve immediately!

# Slow Cooker Chicken Recipes

## CRANAPPLE CHICKEN BREAST BAKE

4 to 6 boneless, skinless chicken breast halves

4 to 6 green onions

1/2 cup dried sweetened cranberries

1/2 cup chopped dried apple

1 clove garlic very thinly sliced

2 tablespoons brown sugar

2 tablespoons water

1 teaspoon lemon juice

2 teaspoons butter

Place chicken breasts in a 2-quart (or larger) slow cooker.

Add remaining ingredients in the order given, dotting evenly with the butter last. Cover and cook on low for 6 to 7 hours.

Serve over rice.

# Slow Cooker Chicken Recipes

## CRANBERRY CHICKEN

1 small onion, thinly sliced

1 cup fresh or frozen (unthawed) cranberries

12 skinless, boneless chicken thighs (about 2 1/4 lbs. total)

1/4 cup catsup

2 tablespoons firmly packed brown sugar

1 teaspoon dry mustard

2 teaspoons cider vinegar

1 1/2 tablespoons cornstarch blended w/2 tablespoons cold water salt

In a 3-quart or larger electric slow cooker, combine onion, cranberries. Arrange chicken on top. In small bowl, mix catsup, sugar, mustard and vinegar and pour over chicken. Cover.

Cook at low setting until chicken is very tender when pierced (6 1/2 to 7 1/2 hours). Lift out chicken when done, blend cornstarch mixture into cooking liquid.

Increase cooker heat setting to high; cover and cook, stirring 2 or 3 times until sauce thickens (10 to 15 more minutes).

Season to taste with salt; pour over chicken.

# Slow Cooker Chicken Recipes

## CRANBERRY CHICKEN BERNIE'S RECIPE



6 boneless, skinless chicken breasts, 3 oz each

8 oz fat-free French dressing or Catalina

1 can cranberry sauce

1 packet onion soup mix

Spray the crock with cooking spray.

Mix dressing, cranberry sauce & soup mix in crock.

Add chicken and spoon the sauce to cover.

Cook on low for 4-6 hours.

# Slow Cooker Chicken Recipes

## CREAM CHEESE CHICKEN

1 frying chicken - cut up

2 tablespoons melted butter or margarine salt & pepper - to taste

2 tablespoons dry Italian salad dressing 1 can condensed mushroom soup

6 ounces cream cheese; - cut in 1" cubes 1/2 cup sauterne wine or sherry 1  
tablespoon onion - minced

Brush chicken with butter and sprinkle with salt and pepper. Place in a slow cooker and sprinkle dry mix over all. Cover and cook on low for 6 - 7 hours. About 45 minutes before done, mix soup, cream cheese, wine, and onion in a small saucepan. Cook until smooth. Pour over the chicken and cover and cook another 45 minutes. Serve with sauce.

## CREAM CHEESE CHICKEN NANETTE'S STYLE

4 chicken breasts Add:

1/2 cup water

1 packet Italian seasoning

Cook in slow cooker on high for 3 hours. Add (mixed together in bowl): 1 cup mushroom soup 1 pkg cream cheese (softened) 1 can mushrooms. Let simmer an additional 1-2 hours on low. Serve over egg noodles.

# Slow Cooker Chicken Recipes

## CREAM CHEESE CHICKEN A LA ROBERTA

1 frying chicken, cut up (about 4 pounds of breast and rib chicken pieces)

2 tbsp melted butter

salt and pepper to taste

1 package of dry Italian seasoning mix

1 can cream of chicken soup

1 8 oz brick of cream cheese, cut up in cubes

1/2 C chicken broth

1 large onion

crushed garlic to taste

Brush chicken with butter and sprinkle with the dry Italian seasoning mix (I did two layers in my crock pot to make sure that the Italian seasoning got on all the chicken and not just those pieces on top.)

Cover and cook on low for 6-7 hours. About 45 minutes before done, brown the onion in the butter and then add the cream cheese, soup, and chicken broth to the saucepan. Add the crushed garlic and stir all ingredients until smooth. Add salt and pepper to taste.

Pour sauce mixture over chicken in crock pot and cook an additional 30-45 minutes. Remove chicken to platter and stir sauce before putting in gravy boat

# Slow Cooker Chicken Recipes

## CREOLE CHICKEN

1 pound boneless skinless chicken breasts

12 ounces smoked Andouille sausage, cut into small rounds

1 cup chopped onions

2 cloves minced garlic

1 1/4 cup low sodium chicken broth

1 can (14.5 ounces) diced tomatoes

3 tablespoons tomato paste

1/2 cup tomato sauce

2 teaspoons Creole seasoning

1/4 teaspoon cayenne

This recipe couldn't be any easier. Simply drop all ingredients in the crock and cook on low 6 to 8 hours.

Serve over rice and top with green onions.



# Slow Cooker Chicken Recipes

## EASY SANTA FE CHICKEN

1 15 oz can black beans - rinsed and drained

2 15.25 oz cans whole kernel corn - drained

1 cup bottled thick and chunky salsa

5 or 6 skinless boneless chicken breasts - (can use frozen)

1 8 oz brick cream cheese - low fat is fine

1 cup shredded cheddar cheese

In a 3.5 or 4 quart electric slow cooker, mix together the beans, corn, and 1/2 cup salsa.

Top with the chicken breasts, then pour the remaining salsa over the chicken.

Cover and cook on the high heat setting 2.5-3 hours, or until the chicken is tender and white throughout; do not overcook or the chicken will toughen.

Remove the chicken and cut into bite sized pieces.

Add back to the slow cooker. Add the cream cheese (cut into cubes to melt faster), and turn slow cooker to high heat.

Heat until cream cheese melts and blends into sauce. Serve over rice.

Top with shredded cheese.

# Slow Cooker Chicken Recipes

## EMMA'S CHICKEN CASSEROLE (CROCK POT)

1 8oz pkg noodles

3 cups diced cooked chicken

1/2 cup diced celery

1/2 cup diced green pepper

1/2 cup diced onion

1 4 oz can mushrooms

1 4 oz jar pimiento

1/2 cup parmesan cheese

1 1/2 cups cream style cottage cheese

1 cup grated sharp process cheese

1 can cream of chicken soup

1/2 cup chicken broth

2 Tbsp. melted butter 1/2 tsp. basil

# Slow Cooker Chicken Recipes

Cook noodles according to pkg directions and drain and rinse thoroughly. In a large bowl, combine remaining ingredients with noodles until well mixed. Pour mixture into greased crock pot. Cover and cook on low for 6-8 hours or high 3-4 hours.

## GARLIC BROWN SUGAR CHICKEN



Chicken pieces-enough to feed your family-legs, thighs etc.

1 cup packed brown sugar

2/3 cup vinegar

1/4 cup lemon-lime soda

2-3 Tbls. minced garlic

2 Tbls. soy sauce 1 tsp. pepper

Place chicken in slow cooker.

# Slow Cooker Chicken Recipes

Mix all remaining ingredients and pour over chicken.

Cook on low for 6-8 hours.

Serve over rice or noodles.

You can thicken the juices after cooking with a little cornstarch.

If using cayenne pepper, it gives dish a Szechwan flavor.

# Slow Cooker Chicken Recipes

## GARLIC CHICKEN

3-lb. Frying Chicken, cut into serving pieces Salt and Black Pepper to Taste

2 Tbs. Olive Oil

1/2 cup Dry White Wine

1/8 cup (2 Tbs.) Vermouth

2 Tbs. fresh Parsley, chopped

2 Tbs. fresh Basil, chopped

1 Tbs. fresh Oregano, chopped

Dash of Crushed Red Pepper Flakes 20 cloves Garlic, peeled (20 is correct) 2 stalks Celery, sliced Juice of 1 Lemon Peel of 1 Lemon. Remove the skin from the chicken pieces, if so desired. Sprinkle the chicken pieces with salt and pepper. Warm the olive oil in a heavy skillet over medium-high heat. Brown the chicken on all sides, and remove to a platter when golden.

In a large mixing bowl, blend together the white wine, vermouth, parsley, basil, oregano, and red pepper flakes. Add the garlic and celery, and mix to coat. With a slotted spoon, transfer the coated vegetables to a slow cooker. Add the chicken pieces to the remaining herb and wine mixture and coat well. Place the chicken on top of the vegetables in the slow cooker. Sprinkle the lemon juice and peel over the top of the chicken. Pour the rest of the wine and herb mixture over the top of the chicken.

Cover and cook on low for 6 hours, or until the chicken is no longer pink in the thickest cuts. Discard the celery and garlic and serve warm.

# Slow Cooker Chicken Recipes

## GLAZED CHICKEN

4 skinless boneless chicken breasts

6 oz. frozen concentrated orange juice

1/2 t. thyme salt pepper

Place chicken in slow cooker.

Mix the thyme and orange juice and pour over.

Cook about 4-5 hours on low. Season to taste.

(If you use the frozen chicken breasts they usually don't need additional salt.)

# Slow Cooker Chicken Recipes

## GOOEY CHICKEN BURRITOS

2 large chicken breasts

12 oz jar of salsa (I used medium)

1 can of cream of chicken soup

1 can of diced green chilies (mild)

1 1/2 cups of grated cheese

1 small onion

A handful of Spanish olives, sliced

2 tbs. of cooking tapioca Flour tortillas

Combine all ingredients, except tortillas, in slow cooker.

Cook on low, 8 hours.

Spoon concoction onto warmed tortillas and roll.

# Slow Cooker Chicken Recipes

## GRANNY'S ITALIAN CHICKEN DINNER

4 chicken breasts, cut in half

1 pkg sweet Italian sausage, cut in half

1 Lg. (16 oz) container fresh mushrooms, cut in half

2 Lg. onions, sliced thickly

2 Lg. green peppers, sliced thickly

1 Lg. (28 oz) can stewed tomatoes

1 (8 oz) can tomato sauce

1 Tablespoon Italian seasoning Salt & Pepper

Mix all ingredients together in slow cooker; cook 6-8 hours on low.

Serve over pasta with lots of shredded cheddar cheese.



# Slow Cooker Chicken Recipes

## KAREN'S CHICKEN CHILI

2 cups cooked, chopped chicken

48 oz canned great northern beans

16 oz shredded Monterey jack cheese

16 oz jar salsa \*

1 14 oz. can chicken broth

1 12 oz can beer

Toppings (optional):

Crushed tortilla chips or tortilla strips Shredded cheese Sour Cream

Green Onions

Stir all chili ingredients together and cook on low for 6 - 8 hours.

Serve with toppings, if desired.

# Slow Cooker Chicken Recipes

## LACQUERED CHICKEN



2 lb whole chicken

3 very large onions, peeled and chopped

5 large tomatoes, chopped

1 medium orange, unpeeled, seeded, chopped

1 tsp sugar 1 tsp salt

1/8 tsp pepper

1/2 cup water

# Slow Cooker Chicken Recipes

1 bouillon cube, crumbled

1 Tbsp vegetable oil

3 heaping Tbsp red currant, raspberry or red grape jelly

1/4 cup sweet sherry

In a medium skillet, over medium high heat, heat the oil and sauté the chicken, turning often, until well browned all over. Remove the chicken to a plate. Sauté the onion in the skillet until well browned.

Turn into the slow cooker. Place the tomatoes, orange, sugar, salt and pepper in the pot and set the chicken on top. Rinse the skillet with the water and scrape into the cooker. Add the bouillon cube.

Cover and cook on Low for 5 to 7 hours.

Before serving, remove the chicken to a deep serving dish and keep warm.

Turn the pot contents into a skillet, set the heat to high and simmer until thick enough to mound on a spoon.

Stir in the jelly and the sherry and cook, stirring until the sauce boils. Do not overcook, lest the sauce lose its shiny quality.

If you wish, add some sugar or sweet sherry to further brighten the taste. If sauce is not shiny enough, bring back to a very brisk boil and quickly stir in some jelly.

Pour sauce over the chicken.

# Slow Cooker Chicken Recipes

## LEMONADE AMAZING CHICKEN

4 to 6 pcs chicken (breasts and legs)

1 6 oz can frozen lemonade - thawed

2 tablespoons brown sugar 3 tablespoons ketchup

1 tablespoon vinegar

2 tablespoons cornstarch

2 tablespoons cold water

Arrange chicken pieces in slow cooker. Combine lemonade, brown sugar, and ketchup and mix well. Pour over chicken. Cover. Cook on high 3-4 hours or low 6-8 hours. Remove chicken from pot, cover to keep hot. Transfer liquid to saucepan. Skim fat; combine cornstarch and cold water and add slowly to liquid, while stirring over low heat. When thickened, serve with chicken over hot rice.

## LEMON BAKED CHICKEN

16 oz skinned and boned uncooked chicken breast, cut into 4 pieces 1 lemon

1 tspn lemon pepper 1%

1 tspn paprika

Place chicken pieces in a slow cooker. Squeeze juice of half a lemon over chicken. Sprinkle lemon pepper and paprika over top. Cut remaining lemon half into thin slices. Arrange slices around chicken. Cover and cook on HIGH for 4 hours.

# Slow Cooker Chicken Recipes

## LEMON GARLIC CHICKEN VIOLETTA

2 pounds chicken breast halves

1 tsp. dried oregano leaves, crushed 1/2 tsp. seasoned salt

1/4 tsp. pepper

2 Tbsp. butter or margarine

1/4 cup water

3 Tbsp. lemon juice

2 cloves garlic (more or less to taste), minced

1 tsp. chicken bouillon granules

1 tsp. minced fresh parsley

Remove skin and excess fat from chicken; rinse and pat dry.

In small bowl, mix oregano, seasoned salt and pepper; rub into chicken, using all of the mixture. In a large skillet over medium heat, brown chicken in butter. Transfer chicken to a slow cooker. Place water, lemon juice, garlic and bouillon granules in skillet. Stirring over medium heat, bring to a boil, loosening browned bits from bottom of skillet. Pour over chicken. Cover and cook on high for 2-1/2 to 3 hours or on low for 5 to 6 hours or until chicken is almost tender. Add parsley and baste chicken. Cover and cook on high for 15 to 30 minutes or until chicken is tender and juices from chicken run clear when cut along bone in thickest portion. Serve with rice pilaf.

# Slow Cooker Chicken Recipes

## LOW FAT GLAZED CHICKEN

6 ounces orange juice, frozen concentrate-thawed

3 chicken breasts, split

1/2 tsp marjoram

1 dash ground nutmeg

1 dash garlic powder (optional)

1/4 cup water

2 Tbsp cornstarch

Combine thawed orange juice concentrate (not regular orange juice) in bowl along with the marjoram, garlic powder and nutmeg.

Split the chicken breasts to make 6 serving sizes. Dip pieces into the orange juice to coat completely.

Place in slow cooker. Pour the remaining orange juice mixture over the chicken. Cover and cook on low for 7-9 hours, or cook on high for 4 hours if you wish.

Precise cooking time is not important in slow cooker cooking. When chicken is done, remove to serving platter. Pour the sauce that remains into a saucepan. Mix the cornstarch and water and stir into the juice in pan.

Cook over medium heat, stirring constantly, until thick and bubbly. Serve the sauce over the chicken.

# Slow Cooker Chicken Recipes

## LOW FAT VERSION OF SWISS CHICKEN

Boneless skinless chicken breasts (4-6)

low fat thin-sliced Swiss cheese (enough to cover all slices of chicken)

1 can fat-free cream of mushroom soup

1/4 C. skim milk

minced garlic, tarragon, or marjoram to taste

1 C+ very small bread cubes butter flavored Pam

Layer chicken and Swiss cheese. Use just enough cheese to place on top of each piece of chicken.

Mix soup, milk, spices/herbs and pour over chicken.

Place on low for 3 hours.

Add bread cubes on top, stir in a little to just moisten the stuffing a bit.

Spray over top with butter-flavored Pam (must be butter flavor to get the effect of butter!)

Cook another 1-2 hours on low. Do NOT overcook!

# Slow Cooker Chicken Recipes

## MARINATED CHICKEN AND PORK

3 lb chicken pieces

1 lb lean boneless pork cubed 1 cup dry red wine

1/2 tsp black pepper 3 cups beef broth

2 cloves garlic, crushed 3 tomatoes chopped

1/2 tsp rosemary 1 tsp salt

Place chicken pieces and pork cubes in a large bowl.

Mix all other ingredients thoroughly, pour over chicken and pork.

Allow meat to marinate in sauce for about 2 hrs. (you could leave it over night)  
Transfer chicken, pork and marinade to cooker.

Cover pot, turn on LOW and cook 6-8 hrs.or until chicken and pork are thoroughly cooked.



# Slow Cooker Chicken Recipes

## MUSHROOM CHICKEN

1 pound boneless, skinless chicken breasts

1 package of chicken gravy mix

1 cup white wine

1 can of cream of mushroom (or chicken) soup

8 oz. cream cheese

Put chicken in crock-pot. Sprinkle gravy mix on top. Pour soup over that, then pour wine over that.

Cook on low all day.

30 minutes before serving, put cream cheese in.

When ready to serve, remove chicken and whisk the sauce together. Serve over pasta or rice.

We like this even without the chicken! It is a good sauce for pasta. I use reduced fat cream of whatever soup and fat free cream cheese.

# Slow Cooker Chicken Recipes

## ONE POT CHICKEN AND GRAVY

Boneless, skinless chicken breasts Potatoes, quartered, with jackets

About 6 stalks celery

1/2 pkg baby carrots

1 can cream of chicken soup

1 pkg dry onion soup mix

Place vegetables on bottom of crock pot.

Brown chicken breasts in PAM or vegetable spray.

Place over vegetables.

Cover with the cream of chicken soup, undiluted.

Sprinkle with dry onion soup mix. Do not add water.

Cover and cook all day on low, or 6 hours on high.

# Slow Cooker Chicken Recipes

## ORANGE CHICKEN



6 Chicken breasts - boned and skinned

1/2 teaspoon Ginger

1 teaspoon Salt Pepper

8 ounces Frozen concentrate orange juice

1 1/2 cups Shredded coconut

2 cups Orange segments or canned, mandarin oranges

2 Green onions, chopped

Put chicken, ginger, salt, pepper and frozen orange juice in crock pot and cook on low for 6 hours.

Serve chicken on hot cooked rice on platter.

Top with coconut, orange segments and green onions.

# Slow Cooker Chicken Recipes

## ORANGE CINNAMON CHICKEN

4 Pounds Chicken pieces

1 Cup Chicken broth

1 Cup Raisins or sultanas

1 Tablespoon Flour

1/4 Pound Butter

2 Cups Orange juice

1/4 Teaspoon Cinnamon Salt and pepper to taste

Heat butter in a large skillet, and brown chicken.

Remove chicken to cooker as the brown. Combine all other ingredients, except flour, in skillet. Mix well and pour over chicken.

Cover pot, turn on LOW and cook 4 6 hours, or until chicken is tender.

Remove one cup of sauce from pot and combine with flour, mixing well. Return sauce flour mixture to the pot.

Turn pot on HIGH and cook and additional half hour.

# Slow Cooker Chicken Recipes

## ORANGE CRANBERRY CHICKEN

1 cup chopped fresh cranberries

2 tablespoons brown sugar

5 slices cinnamon-raisin bread

2 tablespoons melted margarine or butter

1/4 teaspoon grated orange peel

8 chicken breast halves - boned, skinned

1/4 cup orange juice

2 tablespoons melted butter or margarine

1 orange - sliced

In medium bowl, combine cranberries and brown sugar; set aside. Toast bread, cut into 1/2-inch cubes. Combine bread cubes, 2 TBL melted butter, orange peel and cranberry mixture.

Place one chicken breast at a time in a small plastic bag or between sheets of waxed paper. Lightly pound with meat mallet. Repeat with all chicken breasts. Spoon about 1/3 cup cranberry mixture on center of each. Roll up; skewer to close. In shallow dish, combine orange juice and 2 TBL melted butter. Roll filled chicken breasts in orange-juice mixture.

Place in slow cooker. Cover and cook on LOW about 5 hours.

To serve, spoon drippings over chicken. Garnish with orange slices.

# Slow Cooker Chicken Recipes

## PIZZA CHICKEN

4 skinless, boneless chicken breasts, cut into bite size pieces 1 onion, chopped

1 green bell pepper, chopped

2 stalks celery, sliced

1 (10.75 ounce) can condensed tomato soup

1 (10.75 ounce) can condensed cream of mushroom soup

2 tablespoons tomato paste

1/2 cup water

1 tablespoon dried parsley

1 tablespoon dried oregano

1 tablespoon dried basil

1 bay leaf

salt and pepper to taste

Place chicken, onion, bell pepper and celery in a slow cooker. In a medium bowl combine the tomato soup, cream of mushroom soup, tomato paste, water, parsley, oregano, basil, salt and pepper. Mix well and pour mixture over chicken and vegetables in slow cooker. Stir to coat and add bay leaf. Cook on Low setting for 8 hours, until chicken and vegetables are tender.

# Slow Cooker Chicken Recipes

## PROVENCALE CHICKEN SUPPER

4 (6oz) chicken breasts, skinless & boneless

2 tsp dried basil

1/4 tsp salt, divided

1/4 tsp pepper, divided

1 cup diced yellow bell pepper

1 (16oz) can navy beans, rinsed and drained

1 (14oz) can pasta-style chunky tomatoes, undrained

Place chicken in slow cooker and sprinkle with basil, 1/8 tsp salt and 1/8 tsp pepper.

Combine the remaining salt, pepper, bell pepper, beans and tomatoes in bowl and stir well.

Spoon over chicken.

Cover with lid and cook on high 1 hour and low 5 hours.

Spoon bean mixture into each of 4 shallow bowls.

Top each with 1 breast and 3/4 cup bean mixture.

# Slow Cooker Chicken Recipes

## QUICK AND EASY MUSHROOM CHICKEN DINNER

enough chicken to feed your family (whole, quarters, breasts, thighs - it doesn't matter)

4 medium potatoes, peeled and chunked

4-5 carrots, peeled and sliced

1 chicken bouillon cube, crushed

1 can cream of mushroom soup

1 c. boiling water

Place chicken in crock pot and surround with potatoes and carrots. Mix remaining ingredients in a separate bowl.

Pour over chicken, potatoes, and carrots.

Cook on low 6-8 hours (you don't have to, but I like to stir the mixture every couple hours).

Serve with rolls on the side.

When done, chicken will fall apart when stabbed with a fork. If you like gravy on your potatoes, use the sauce in the bottom of the crock pot!



# Slow Cooker Chicken Recipes

## ROAST CHICKEN TAKE IT EASY

1 whole chicken salt & pepper parsley

dried seasoning, i.e. oregano, basil, rosemary, etc. butter

Rinse chicken thoroughly.

Sprinkle cavity with salt, pepper and parsley.

Put in crock pot breast side up.

Sprinkle a little salt & pepper on it with seasoning of your choice.

Dot breast with butter.

Don't add any liquid.

Cook on high one hour and low for 10-12 hours.

# Slow Cooker Chicken Recipes

## ROAST CHICKEN AND FRESH BREAD STUFFING

2 tbsp. Hard margarine (butter browns too fast)

1 cup Chopped Onion 1/2 cup Diced Celery

1 tsp. Salt

1/4 tsp. Pepper

1 tsp. Parsley flakes

1/4-1/2 tsp. Poultry seasoning about

4 cups Bread slices, cubed CHICKEN

3 1/2 lbs. Roasting chicken

2 tsp. Liquid gravy browner

**FRESH BREAD STUFFING:** Melt margarine in frying pan. Add onion and celery. Sauté until soft. Remove from heat. Mix in salt, pepper, parsley and poultry seasoning. Add bread cubes. Toss well. Wrap in foil, leaving an opening at top.

**CHICKEN:** Brush chicken with gravy browner. Place in 5 qt. crock pot. Place foil pouch over chicken legs. Cover crock pot.

Cook on low for 8-9 hours or high for 4- 4 1/2 hrs. Make gravy with remaining juice from chicken.

Stir stuffing before serving.

# Slow Cooker Chicken Recipes

## ROAST STICKY CHICKEN

4 tsp salt

2 tsp paprika

1 tsp cayenne pepper

1 tsp onion powder

1 tsp thyme

1 tsp white pepper

1/2 tsp garlic powder

1/2 tsp black pepper

1 large roasting chicken

1 cup chopped onion

In a small bowl, thoroughly combine all the spices. Remove giblets from chicken, clean the cavity well and pat dry with paper towels. Rub the spice mixture into the chicken, both inside and out, making sure it is evenly distributed and down deep into the skin.

Place in a resealable plastic bag, seal and refrigerate overnight. When ready to cook chicken put the onions into the cavity, put the bird into the slow cooker and do not add any liquid. As the cooking process goes on it will produce it's own juices.

Cook on low 8 to 10 hours

# Slow Cooker Chicken Recipes

## ROBUSTO CHICKEN

2-4 boneless, skinless chicken breasts

1 bottle Seven Seas Robusto Italian dressing

1 lb. bag egg noodles

4 oz. sour cream

1/2 c. Parmesan cheese

Place chicken breasts in crock pot.

Pour Italian dressing over.

Cover and cook on low 7 hours or high 3 1/2 hours.

Remove chicken from crock pot and leave turned on.

Add 1/2 the sour cream and stir until dissolved.

Cook noodles and drain. Add remaining sour cream and the Parmesan cheese to noodles and mix until dissolved.

Serve chicken over the noodles.

Pour warm Italian dressing over top.

Sprinkle with Parmesan cheese to taste.

# Slow Cooker Chicken Recipes

## ROSEMARY CHICKEN WITH PASTA



2 medium onions, sliced or chopped

2 tsp bottled minced garlic or 4 cloves garlic, minced

3/4 lb skinless, boneless chicken breasts or thighs

1 (14.5 oz) can diced tomatoes

1 (6 oz) can tomato paste

2 tbsp wine vinegar

2 bay leaves

1 tsp sugar

# Slow Cooker Chicken Recipes

1/2 tsp dried rosemary, crushed or 1 tbsp fresh

1/4 tsp salt

1/4 tsp pepper

1 (4 oz) can sliced mushrooms, drained

1 pkg (8 oz) dried pasta (penne, mostaccioli, or elbow macaroni) Grated Parmesan cheese

In a 3-1/2 to 4-1/2 quart slow cooker, place the onions and garlic.

Add chicken to slow cooker. In a mixing bowl combine undrained tomatoes, tomato paste, vinegar, bay leaves, sugar, rosemary, salt, and pepper; mix well.

Pour over chicken. Cover and cook on LOW heat setting for 7 hours. Or, cook on HIGH heat setting for 3-1/2 hours.

When ready to serve, remove bay leaves.

Stir mushrooms into chicken mixture; cook for 5 to 10 minutes more to heat through. Meanwhile, cook pasta according to package directions.

Serve the chicken and sauce over the hot cooked pasta; sprinkle with Parmesan cheese.

# Slow Cooker Chicken Recipes

## RUBY FRUIT CHICKEN

2 lb Chicken; pieces

1 md Onions; chopped

2 tb Oil

2 ts Salt

1 ts Pumpkin pie spice

1 can Orange juice, concentrated 2 ts Orange peel, grated 1 lb Cranberries 1 c Sugar

The night before: Chop onions, thaw orange juice and chicken, measure spices.

In the morning: Add ingredients to slow cooker.

Cook 8-10 hours, till done.

Serve over hot cooked rice.

# Slow Cooker Chicken Recipes

## SALSA CHICKEN

1 package chicken breast tenders

1 16oz. Pace chunky Salsa (mild, medium, or hot)

1 can of corn or peas (optional)

Mix all ingredients in a slow cooker and crank it up to low.

Let it cook for at least an hour and a half.

Fix the corn or peas as a side dish to go with the meal.



# Slow Cooker Chicken Recipes

## SAUCY CHICKEN

6 drumsticks (skinned)

6 thighs (skinned)

1 (14 oz) can of diced tomatoes with garlic (undrained)

1 can tomato paste

2 tsp. chicken bouillon granules

1/4 cup of chopped onion, dried

1/4 tsp. crushed red pepper

1/2 tsp. Italian seasoning

1/2 tsp. garlic powder

Mix ingredients and pour over chicken.

Heat in cp for 1 hour on high heat then on low for 4-5 hours or until chicken is tender.

# Slow Cooker Chicken Recipes

## SAUCY CHICKEN THIGHS

3 lbs bone in/skinless chicken thighs

1 can Italian style diced tomatoes

1 can tomato sauce

1 chopped onion

2 cloves minced garlic salt and pepper to taste

1 tsp Italian Seasoning

Layer all ingredients in crock pot and cook on high 1 hour then low 6 hours

Serve with spinach fettuccini, mashed potatoes or rice.

# Slow Cooker Chicken Recipes

## SMOTHERED CHICKEN

4 chicken breasts, skinless & boneless

12 oz Baby Bella mushrooms, sliced

1 can Cream of Chicken Soup (I used Fat Free)

1 can Cream of Mushroom Soup (once again, fat free here!) 1 can French Onion Soup 1 Large onion, sliced

assortment of vegetables (I used sliced turnips and carrots)

Cut the chicken into bite size chunks and quickly brown in a small amount of olive oil. Remove from pan, set aside and brown onion until almost soft.

Add mushrooms and sauté for additional 5 minutes. Layer vegetables in bottom of crock, add some of the onion/mushrooms, then all of the chicken.

Top with rest of onions/mushrooms.

Empty all three soups into sauté pan. Stir and deglaze thoroughly then pour over chicken.

Cook on high for 2 hours, then on low for another 2-1/2 hours.

# Slow Cooker Chicken Recipes

## SOPHIA'S CHICKEN

1 frying chicken, cut up Salt & pepper

1 can cream of mushroom soup 1/2 c. sauterne or sherry

2 tbsp. butter or margarine, melted 2 tbsp. dry Italian salad dressing mix

2 (3 oz.) pkgs. cream cheese, cut in cubes 1 tbsp. onion, chopped

Wash chicken and pat dry.

Brush with butter.

Sprinkle with salt and pepper.

Place in crock pot.

Sprinkle with dry salad mix.

Cover and cook on low for 5 to 6 hours. About 3/4 hour before serving, mix soup, cream cheese, wine, and onion in small saucepan.

Cook until smooth. Pour over chicken in pot.

Cover and cook for 30 minutes on low. Serve with sauce, rice and noodles.

# Slow Cooker Chicken Recipes

## SOUR CREAM SALSA CHICKEN

4 skinless boneless chicken breast halves

1 package reduced-sodium taco seasoning mix

1 cup salsa

2 tablespoons cornstarch

1/4 cup light sour cream

Spray the slow cooker with cooking spray.

Add the chicken breasts.

Sprinkle with Taco Seasoning. Top with salsa.

Cook on low for 6-8 hours. When ready to serve, remove the chicken from the pot.

Place about 2 T cornstarch in a small amount of water.

Stir well. Stir the cornstarch mixture into salsa sauce.

Stir in 1/4 cup of sour cream.

# Slow Cooker Chicken Recipes

## SOUTHWESTERN CHICKEN STEW

3 boneless skinless chicken breasts

1 can Rotel tomatoes

1 can black beans or 1 can of red beans

2 cans cream of mushroom or cream of chicken soup

2 cans of corn or one bag of frozen corn (it would be good with a combo of yellow and white corn)

About 2 cups of water or chicken broth

Do not drain cans of corn and beans.

Cook on low for about 8 hours.

If using whole pieces of chicken, take them out, cut them up, and put them back into the slow cooker.

# Slow Cooker Chicken Recipes

## SOY CHICKEN

1 whole chicken, cut into 8 pieces 2 c chicken broth 1/4 c soy sauce

1/4 c Worcestershire sauce

5 or 6 sm to med sized potatoes (or as many as you want/need that will fit)

2-4 carrots

1/2 an onion, chopped

whole garlic cloves, as many as you want

1/2 tsp oregano

seasonings of your choosing 1 tbs oil

Brown chicken in oil in a skillet.

Chop potatoes into bite size pieces, dice carrots and onion. Put veggies, including garlic cloves, into Crock Pot ; add seasonings, soy and Worcestershire sauce. Mix. Add chicken and pour broth over all.

Cook on high about 5 hrs, low about 8 hours.

If you want the broth to be thicker, you can add 2 tbs flour mixed w/water until smooth about an hour before it's done.

# Slow Cooker Chicken Recipes

## SOY CHICKEN MADE EASY



5 lbs of skinless chicken thighs

In the crock pot mix together: 1 cup ketchup

1 cup soy sauce 1 cup sugar

You can marinate it for a couple of hours or over night in the fridge or just cook it.

Cook on low half a day or all day.

Its great as left overs also. I serve it with fresh veggies and white rice.

You can use the sauce also over the rice if you so desire.



# Slow Cooker Chicken Recipes

## SWEET AND SOUR CHICKEN

2 tbsp Ketchup

Wash your chicken and add to the sauce and mix well.

1 cup water

1/2 cup white vinegar

1 tbsp soy sauce

1 cup brown sugar packed

1 1/2 lbs chicken breasts Boneless skinless, cubed!

2 tbsp. Cornstarch

2 tbsp water

Combine first 5 ingredients in the crock and mix up.

Add chicken and cook on low for 6-8 hours OR on high for 3-4 hours.

Combine cornstarch and water in small bowl.

Stir into slow cooker.

Cook on high setting for about 15-20 min. stirring often, until thickened.

# Slow Cooker Chicken Recipes

## SWEET AND TANGY CHICKEN

8 skinless, boneless chicken breasts, divided

2 (18 ounce) bottles prepared barbecue sauce

1 (15 ounce) can pineapple chunks, juice reserved

1 green bell pepper, sliced 1 onion, chopped

2 cloves garlic, minced

Place 4 of the chicken breasts in the bottom of a slow cooker.

In a large bowl, combine the barbecue sauce, pineapple, green bell pepper, onion and garlic.

Mix well and pour half of this mixture over the chicken in the slow cooker.

Place the remaining chicken in the slow cooker and top with the remaining sauce.

Cook on low setting for 8 to 9 hours.

# Slow Cooker Chicken Recipes

## SWISS CHICKEN CASSEROLE

6 chicken breasts, boneless and skinless

6 slices Swiss cheese

1 can cream of mushroom soup

1/4 cup milk

2 cups stuffing mix

1/2 cup butter or margarine, melted

Lightly grease crock pot or spray with cooking spray.

Place chicken breasts in pot. Top with cheese.

Combine soup and milk, stirring well. Spoon over cheese; sprinkle with stuffing mix.

Drizzle melted butter over stuffing mix.

Cook on low 8 to 10 hours or high 4 to 6 hours.

# Slow Cooker Chicken Recipes

## VEGGIE AND CHINESE CHICKEN

Chicken breast - (chopped)

2 Cups chopped Cabbage

1 Red pepper (chopped)

1 Green pepper (chopped)

White onion - 1 (chopped)

1 teaspoon Chinese peppercorn (grinded)

1 tbsp Honey

2 tbsp Soy sauce

1 to 2 teaspoons of salt

1 tbsp of Diced ginger

1 to 2 cups of Chicken soup stock

Corn starch - 2 tbsp + 1/4cup water

Mix all the ingredients in the slow cooker (but not the starch and water), and cook on low for 6 to 8 hours. Or 4 to 6 hours on medium-low.

In the last 30 minutes mix the starch and water into the pot. This will thicken the chicken in the crock pot. Then serve.