

Slow Cooker Olive Garden Chicken Pasta - Easy & Delicious!

Slow Cooker Olive Garden Chicken Pasta - A Comforting Delight



TIME
15 min

METHOD
Slow cooker

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INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 packet of Italian dressing mix
- 1 cup of chicken broth
- 8 oz cream cheese
- 1 cup grated Parmesan cheese
- 1 lb pasta (penne or fettuccine works well)
- Fresh parsley for garnish

DIRECTIONS

1. Place the chicken breasts in the slow cooker and sprinkle the Italian dressing mix over them.
2. Pour the chicken broth over the chicken, ensuring it's well covered.
3. Add the cream cheese on top of the chicken, allowing it to melt and blend into the sauce as it cooks.
4. Cover and cook on low for 6 hours or high for 3 hours.
5. Once cooked, shred the chicken with two forks and stir in the Parmesan cheese.
6. Meanwhile, cook the pasta according to package instructions. Drain and add to the slow cooker, mixing well.
7. Garnish with fresh parsley before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/slow-cooker-olive-garden-chicken-pasta-easy-delicious/>