

Crock Pot Marry Me Chicken: Creamy, Dreamy & Irresistible

Want to know the way to someone's heart? Serve them this



TIME
30 min

TEMP
165°F

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

4 boneless, skinless chicken breasts

1 cup heavy cream

$\frac{1}{2}$ cup chicken broth

$\frac{1}{2}$ cup grated Parmesan cheese

1 tbsp minced garlic

1 tsp Italian seasoning

$\frac{1}{2}$ tsp red pepper flakes (optional, for a kick)

$\frac{1}{2}$ cup chopped sun-dried tomatoes, drained

Salt & pepper, to taste

Garnish: fresh basil or parsley

Ingredient Notes & Tips:

Chicken: You can also use boneless thighs for a juicier cut.

Sun-Dried Tomatoes: Use oil-packed for richer flavor, just drain well.

Parmesan: Freshly grated melts better and gives better flavor than pre-shredded.

No Cream? Try half-and-half or a non-dairy version in a pinch.

Instructions:

Season Chicken Sprinkle chicken breasts with salt and pepper. Place them in the bottom of a greased crock pot.

Make the Sauce In a bowl, whisk together heavy cream, chicken broth, Parmesan, garlic, Italian seasoning, and red pepper flakes.

Add Tomatoes Stir in chopped sun-dried tomatoes.
Pour the sauce evenly over the chicken.

Slow Cook It Cover and cook on low for 5-6 hours or high for 3-4 hours, until chicken is fork-tender.

Finish & Serve Stir the sauce before serving. Spoon it over the chicken, garnish with fresh herbs, and serve hot.

Tips for Success:

Use a meat thermometer: Chicken is done at 165°F internally. Slow cookers can vary.

Want thicker sauce? Remove lid for the last 30 minutes, or stir in a slurry of cornstarch and broth.

Make it a meal: Serve over pasta, mashed potatoes, cauliflower rice, or crusty bread to soak up every drop.

Serving Suggestions & Pairings:

For a dreamy side, serve with garlic mashed potatoes or creamy polenta.

Add a fresh salad or roasted broccoli for contrast.

Want to round it out for a special meal? Pair it with This One-Pan Breakfast Bake for an unexpected dinner twist.

Finish on a sweet note with These Chocolate Chip Cookie Bites.

Craving something even cozier? Try This Big Family Banana Pudding-perfect for feeding a group with love.

Storage & Leftovers:

Fridge: Store leftovers in an airtight container for up to 4 days.

Freeze: Freeze cooked chicken and sauce in a container for up to 2 months.

Reheat: Gently warm in a skillet or microwave, adding a splash of broth or cream to loosen the sauce if needed.

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21. This : One-Pan Breakfast Bake Will Make You Skip
22. These : Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime
23. Final Thoughts: Crock Pot Marry Me Chicken isn't just a clever name-it's a creamy, savory, slow-cooked dish that's full of flavor and feels like a warm embrace. Whether you're cooking for a partner, family, or yourself, this dish brings comfort and "wow" factor with minimal effort.
24. Tried it and loved it? Let us know in the comments! And don't forget to follow ChefManiac for more swoon-worthy recipes made simple.

SWAPS & NOTES

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

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