

Crockpot Angel Chicken: Creamy, Easy, and Irresistibly Comforting

Some dinners just feel divine. This



TIME
5 min

METHOD
Slow cooker

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INGREDIENTS

4 boneless, skinless chicken breasts

1 packet dry Italian dressing mix

1 (10.5 oz) can cream of chicken soup

8 oz cream cheese, softened

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

1 (4 oz) can mushrooms, drained (optional)

Cooked angel hair pasta or rice, for serving

Ingredient Notes & Swaps:

Chicken: Thighs work just as well-more tender and flavorful if you prefer dark meat.

Cream of Chicken Soup: Substitute cream of mushroom or celery for a flavor twist.

No Italian Dressing Mix? Use 1 tsp each of dried basil, oregano, parsley, and garlic powder.

Add-ins: Spinach, peas, or roasted red peppers add color and nutrients.

Mushrooms: Optional, but add great earthy flavor if you love them.

Instructions:

Make the SauceIn a medium bowl, mix cream cheese, dry Italian dressing mix, cream of chicken soup, and chicken broth until smooth.

Layer the CrockpotPlace chicken breasts in the crockpot. Pour the sauce over the chicken. Add mushrooms if using.

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

Serve & Spoon the LoveServe hot over angel hair pasta or rice, making sure to ladle that rich, creamy sauce over the top. Garnish with parsley if desired.

Tips for Success:

Use softened cream cheese to prevent clumps in the sauce.

Shred or slice chicken before serving if you prefer a pulled texture.

Want a thicker sauce? Remove the lid during the last 30 minutes or stir in a cornstarch slurry.

Make it ahead: This dish reheats beautifully and can be made a day in advance.

Serving Suggestions & Pairings:

Serve with garlic bread or a light salad.

Pair with These Easy Turkey Wings for the ultimate Southern-style dinner plate.

Round it out with This Dorito Casserole for a fun twist on creamy comfort food.

Sip on This Blueberry Lemonade to balance out the richness.

Finish sweet with This Big Family Banana Pudding or These Chocolate Chip Cookie Bites.

Storage & Leftovers:

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

Freeze: Cooled chicken and sauce can be frozen for up to 2 months. Thaw and reheat gently.

Reheat: Use the microwave or stovetop with a splash of broth or milk to loosen the sauce.

More Recipes You'll Love:

These Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays

DIRECTIONS

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2. Layer the : CrockpotPlace chicken breasts in the crockpot. Pour the sauce over the chicken. Add mushrooms if using.
3. Slow : Cook ItCover and cook on low for 5-6 hours or high for 3-4 hours, until the chicken is tender.
4. Serve & : Spoon the LoveServe hot over angel hair pasta or rice, making sure to ladle that rich, creamy sauce over the top. Garnish with parsley if desired.
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6. Shred or slice chicken before serving if you prefer a pulled texture.
7. Want a thicker sauce? Remove the lid during the last 30 minutes or stir in a cornstarch slurry.
8. Make it ahead: This dish reheats beautifully and can be made a day in advance.
9. Serving Suggestions & Pairings: This comforting dish pairs perfectly with simple sides and a refreshing finish:
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17. Reheat: Use the microwave or stovetop with a splash of broth or milk to loosen the sauce.
18. More Recipes You'll Love: These Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays
19. This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut
20. This : Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd
21. These : Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime
22. This : Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days
23. Final Thoughts: Crockpot Angel Chicken is the definition of effortless comfort. Rich, creamy, and full of Italian-seasoned flavor, it's the kind of slow cooker meal you'll come back to again and again-especially when life calls for something simple, warm, and made with love.
24. Made it? Tag @ChefManiac and show us how you served your heavenly chicken-we'd love to see your delicious results!

SWAPS & NOTES

& Swaps Chicken : Thighs work just as well-more tender and flavorful if you prefer dark meat.

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

Original recipe: <https://chefmaniac.com/crockpot-angel-chicken-creamy-easy-and-irresistibly-comforting/>