

Creamy Chicken & Gravy in the Slow Cooker (No-Fuss, All Flavor)

There are some recipes that feel like a warm hug in a bowl, and this



METHOD

Slow cooker

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ChefManiac

INGREDIENTS

2 lbs boneless, skinless chicken breasts
1 packet chicken gravy mix
1 can (10.5 oz) cream of chicken soup
1 cup water or chicken broth
1 tsp garlic powder
½ tsp black pepper
Optional: Chopped parsley, for garnish
For Serving:
Mashed potatoes
Cooked rice
Buttermilk biscuits

DIRECTIONS

1. Layer the : Chicken:Place chicken breasts in the bottom of your crockpot.
2. Make the : Gravy Mix:In a bowl, whisk together the gravy mix, cream of chicken soup, water (or broth), garlic powder, and black pepper.
3. Pour and : Cook:Pour the gravy mixture evenly over the chicken.Cover and cook on LOW for 6-7 hours or HIGH for 3-4 hours.
4. Shred and : Stir:Once tender, shred the chicken right in the crockpot using two forks. Stir it all together so the shredded chicken is fully coated in the creamy gravy.
5. Serve:Spoon generously over mashed potatoes, rice, or biscuits. Garnish with parsley for that homemade touch.

SWAPS & NOTES

& Swaps Chicken: Chicken thighs work too if you prefer dark meat-just trim the fat.

Soup: Cream of mushroom can be swapped in for a slightly earthier flavor.

Gravy mix: Use low-sodium if you're watching salt, especially if using broth.

Liquid: Chicken broth = richer flavor.

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

Original recipe: <https://chefmaniac.com/creamy-chicken-gravy-in-the-slow-cooker-no-fuss-all-flavor/>